

# sunday dinner

\$38 PER PERSON

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## first

(CHOICE OF ONE)

### **GF** SNAP PEA & SHOOT SALAD

grilled peaches, pistachios, ricotta salata,  
pickled fennel & bacon-bay leaf vinaigrette

### **GF** BEET SALAD

colorado goat cheese, arugula, radish,  
beet-sunflower pesto, hazelnuts & basil vinaigrette

### **DUCK & POTATO CROQUETTES +\$3**

duck confit & quince mostarda

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## entrée

(CHOICE OF ONE)

### **GF** PAN ROASTED CHICKEN

red pepper grit cake, cotija cheese, cilantro-herb salad & mole coloradito

### **GF** LION'S MANE "STEAK"

mojo marinade, plantains 2 ways, salsa verde & cowboy caviar

### **GF** ROCKFISH TOM KHA

bamboo rice, carrot, snap peas, scallion, radish & chili oil

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## dessert

### **STRAWBERRY BUTTERMILK BREAD**

oat-streusel & cream cheese whip

**WINE SPECIALS W/ 3 COURSE DINNER \$33 BTL**

**(REGULAR PRICE \$53)**

### **Primarius, Pinot Gris**

Willamette Valley, Oregon

### **King Estate 'Next', Red Blend**

Columbia Valley, Washington

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NO SHARING PLEASE

BY REQUEST: GF/GLUTEN-FREE, V/VEGAN