

sunday dinner

\$38 PER PERSON

first

(CHOICE OF ONE)

GF  **SMOKED CARROTS**

pistachios, tahini whipped tofu & fresno-chive chimichurri

GF  **BEEF SALAD**

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

DUCK & POTATO CROQUETTES (+\$3)

duck confit & quince mostarda

entrée

(CHOICE OF ONE)

GF **ROCKFISH TOM KHA**

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

GF  **COUNTRY FRIED TOFU**

trumpet mushroom, carrot herb salad, red beans & turmeric gold rice

GF **HANGER STEAK (+12)**

aji amarillo, duck fat potatoes, seasonal veg,
pickled onion relish & mole coloradito

dessert

GF **BANANA CREAM PIE**

cocoa nib tuille, smoked sea salt & black sesame 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

NO SHARING PLEASE

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