



TRUE FOOD KITCHEN

Pasadena Restaurant Week

FIRST (Choose One)

Daily Market Soup

Organic Tuscan Kale Salad *lemon, garlic, grana padano, breadcrumb* VEG

Edamame Dumplings *dashi, white truffle oil, asian herbs* VEG

Chioggia Beet Bruschetta *almond ricotta, amaranth, arugula, pomegranate molasses* V

Herb Hummus *greek salad, feta, grilled pita bread* VEG

SECOND (Choose One)

Spaghetti Squash Casserole

organic tomato, caramelized onion, zucchini, fresh mozzarella VEG

Red Chili Noodles

gai lan, zucchini, shiitake mushroom, snow pea, cashew

Scottish Steelhead*

smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto

Pan Roasted Chicken

broccolini, heirloom potato, chermoula GF

Grass-Fed Burger*

umami mushroom, caramelized onion, arugula, parmesan, mayonnaise, flax seed bun

Sustainable Seabass*

broccolini, sugar snap pea, roasted mushroom, whole grains, umami sauce

DESSERT (Choose One)

Coconut & Chia Seed Flan *caramel, mixed berries* V GF

Sea Buckthorn Sorbet *luxardo cherry* V GF

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

V Vegan VEG Vegetarian GF Gluten Free / While we offer gluten free items, our kitchen is not completely gluten free.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.