

TRUE FOOD KITCHEN

Pasadena Restaurant Week

FIRST (Choice of)

Daily Market Soup

Organic Tuscan Kale Salad

lemon, garlic, grana padano, breadcrumb VEG

Miso Glazed Eggplant

lentil, roasted pepper, almond, truffle, tahini yogurt, black walnut pesto VEG GF

Spring Asparagus Toast

roasted cipollini onion, green garbanzo, tahini, mint, hemp seed V

Herb Hummus

greek salad, feta, grilled pita bread VEG

SECOND (Choice of)

Cashew Pad Thai

kombu, rice noodle, zucchini, mushroom, eggplant, gai lan, bean sprout, thai basil, tamarind GF

Spaghetti Squash Casserole

organic DiNapoli tomato, caramelized onion, zucchini, fresh mozzarella VEG GF

Grilled Salmon*

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

Sustainable Seabass*

broccolini, sugar snap pea, roasted mushroom, ancient grains, umami

Moroccan Chicken

mission fig, heirloom carrot, chickpea, olive, spinach, chermoula, greek yogurt GF

DESSERT (Choice of)

Strawberry & Rhubarb Crisp

almond crumble, chia seed, vanilla ice cream V GF

Chia Seed Pudding

banana, toasted coconut V GF

Flourless Chocolate Cake

caramel, vanilla ice cream, cocoa nib VEG GF

++ not including tax & gratuity

V Vegan VEG Vegetarian GF Gluten Free

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.

* 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.