

May 6 – 10, 2019
Executive Chef: Sebastian Pffleging
\$36++ per person
Dinner



TRUE FOOD KITCHEN

Paradena Restaurant Week

BEVERAGES *(Choice of)*

Pomegranate Chia Limeade

Malbec Alamos *(Mendoza, Argentina)* **s**

Chardonnay Harás *(Maipo Valley, Chile)* **o**

FIRST *(Choice of)*

Daily Market Soup

Green Asparagus *lemon almond ricotta, pickled strawberry, arugula, radish* **v GF**

Herb Hummus *cucumber, tomato, onion, olive, feta, lemon oregano vinaigrette & grilled pita* **VEG**

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

SECOND *(Choice of)*

Cauliflower Polenta *(Choice of: Tofu, Chicken, Shrimp* or Grass-fed Steak*)*
asparagus, snow pea, edamame, snap pea, yellow squash, watermelon radish, chili thread **v GF**

Pan-seared Chicken Breast *crushed organic DiNapoli tomato, olive, caper, broccolini,*
edamame, spinach **GF**

Grilled Salmon* *caramelized onion farro, quinoa, arugula, roasted beet, cilantro pumpkin seed pesto*

DESSERT *(Choice of)*

Key Lime Mousse *organic strawberry, avocado, coconut, almond crumble* **v GF**

Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* **VEG GF**

Chia Seed Pudding *banana, toasted coconut* **v GF**

++ not including tax & gratuity

v Vegan **VEG** Vegetarian **GF** Gluten-Friendly **s** Sustainable **o** Organic

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

Some ingredients may not be included in the menu description; please notify your server of any food allergies.

* 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.