

May 6 – 10, 2019
Executive Chef: Sebastian Pffleging
\$25++ per person
Lunch



TRUE FOOD KITCHEN

Pasadena Restaurant Week

BEVERAGES *(Choice of)*

Pomegranate Chia Limeade

Malbec Alamos *(Mendoza, Argentina)* s

Chardonnay Haras *(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)*

Good Earth Kale Cobb avocado, tomato, asparagus, watermelon radish, garbanzo bean, dried sweet corn, gorgonzola, cashew poblano ranch VEG GF

Spinach & Mushroom Pizza garlic, organic spinach, roasted mushroom, caramelized onion, lemon almond ricotta, aleppo chili v

Korean Noodle Bowl sweet potato glass noodle, pickled shiitake, spinach, heirloom carrot, bean sprout, toasted sesame v GF

Grilled Chicken Wrap achiote, pumpkin seed salsa, smoked gouda, red onion, arugula

++ 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.