

# vertical

WINE BISTRO

Pasadena Restaurant Week 2018 menu  
\$45

## First Course

- Mixed Greens Salad - crisp frisee and arugula tossed in a honey citrus vinaigrette
- Grilled vegetable medley served with herbs and tomato vinaigrette
- Salad Choux de Bruxelles - fresh brussels sprouts, romaine heart, pecorino shaving, roasted almonds, lemon juice and olive oil

## Second Course

- Pan-seared salmon served over green lentil and lardon
- Oven-roasted chicken served with garlic mashed potato and rosemary jus
- Salsa Verde and Shrimp Pasta -grilled shrimp tossed with fresh salsa verde and a touch of cream over house-made fettuccine

## Dessert Course

- Cheesecake topped with berry coulis
- Key lime pie with house-made whipped cream
- Vanilla ice cream