

February 22 - March 3, 2019

Executive Chef: Athan Pixler

\$35++ per person

Dinner



# TRUE FOOD KITCHEN

## Denver Restaurant Week

### BEVERAGES *(Choice of)*

Pomegranate Chia Limeade

Malbec Alamos *(Mendoza, Argentina)*

Chardonnay Haras *(Maipo Valley, Chile)*

### FIRST *(Choice of)*

Charred Cauliflower *harissa tahini, medjool date, dill, mint, pistachio* **V GF**

Fig & Onion Tart *caramelized onion, gorgonzola, garlic, fig, herbs* **VEG**

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

### SECOND *(Choice of)*

Teriyaki Quinoa *(Choice of: Tofu, Chicken, Shrimp\* or Grass-fed Steak\*) broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* **V GF**

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

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

### DESSERT *(Choice of)*

Squash Pie *graham crust, coconut whipped cream* **V GF**

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

++ not including tax & gratuity

**V** Vegan **VEG** Vegetarian **GF** Gluten-Friendly

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.

