

March 11-17, 2019
Executive Chef: Nick Cassidy
\$35++ per person
Dinner



TRUE FOOD KITCHEN

King of Prussia Restaurant Week

BEVERAGES (Choice of)

- Pomegranate Chia Limeade
- Malbec Alamos (Mendoza, Argentina)
- Chardonnay Haras (Maipo Valley, Chile)

FIRST (Choice of)

- Roasted Brussels Sprouts *asian mushroom, miso sesame vinaigrette, chili thread* **V GF**
- Fig & Onion Tart *caramelized onion, gorgonzola, garlic, fig, herbs* **VEG**
- Kale Guacamole *grapefruit, cilantro, roasted poblano, sunflower seed & pita chips* **V**

SECOND (Choice of)

- Butternut Squash Pizza *caramelized onion, roasted garlic, organic kale, vegan almond ricotta, dried cranberry, sage* **V**
- Cashew Pad Thai (Choice of: Tofu, Chicken, Shrimp* or Grass-fed Steak*) *kombu, rice noodle, zucchini, mushroom, gai lan, bean sprout, thai basil, tamarind chili shrimp sauce* **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)

- 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

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.

