

August 13 - September 3, 2018

Executive Chef: Kevin Martin

\$39++ per person

TRUE FOOD KITCHEN

DFW Restaurant Week

BEVERAGE (Choice of)

Malbec Alamos (Mendoza, Argentina)

Chardonnay Haras (Maipo Valley, Chile)

Watermelon Lemonade

FIRST (Choice of)

Miso Glazed Eggplant lentil, roasted pepper, almond, truffle, tahini yogurt, black walnut pesto VEG, GF

Kale Guacamole pink grapefruit, cilantro, roasted poblano, sunflower seed & pita chips v

Herb Hummus greek salad, feta & grilled pita bread VEG

SECOND (Choice of)

Ancient Grains (Includes choice of protein: tofu, chicken, or shrimp*) miso glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, hemp seed

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

Summer Tacos grilled fish* or grass-fed steak*, tomatillo avocado salsa, pickled jicama slaw, coconut lime yogurt, anasazi bean GF

DESSERT (Choice of)

Summer Berries forbidden black rice, watermelon, macadamia nut, coconut whipped cream v, GF

Flourless Chocolate Cake caramel, 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.

Restaurant will donate \$8 to the North Texas Food Bank from each \$39 DFW dinner sold. Food Bank will generate 24 meals from this donation. Thank you for dining with us! Tax & gratuity are not included.

DFW
RESTAURANT
WEEK

