

March 5 - March 11, 2018
Dinner Menu | \$30++ per person



TRUE FOOD KITCHEN

dineKOP

FIRST (Choose one to share)

- Kale Guacamole *pink grapefruit, cilantro, roasted poblano, sunflower seeds & pita chips* v
Charred Cauliflower *harissa tahini, medjool date, dill, mint, pistachio* v GF
Roasted Heirloom Carrots *za'atar, sesame, pistachio, greek yogurt, dill* VEG, GF

SECOND (Choice of)

- Grilled Salmon* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*
Butternut Squash Pizza *smoked onion, organic kale, vegan almond ricotta, dried cranberry* v
Ancient Grains *miso glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, hemp seed* v
Add: *chicken, shrimp or steak*
Teriyaki Quinoa *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* v
Add: *chicken, shrimp or steak*

DESSERT (Choice of)

- Chia Seed Pudding *banana, toasted coconut* v GF
Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

v Vegan VEG Vegetarian GF Gluten Free

While we offer gluten free items, our kitchen is not completely gluten free.

*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.