

**Restaurant
Week
2019**

F I R S T

Smoked Mozzarella Gluten Free Bruschetta

gluten free toast with seared smoked mozzarella, cherry tomatoes, arugula, basil;
balsamic reduction

Gluten Free Fried Calamari

fried in avocado oil, garnished with sautéed bell pepper almond maple reduction; marinara on the side

Paleo Hummus

squash, macadamia nuts, roasted garlic, lemon juice, tahini; malanga chips and dipping veggies

Brussel Sprout Artichoke Dip

brussel sprouts, artichokes, spinach, cream cheese, parmesan; served with malanga chips

Spring Green Salad

mixed spring greens, cherry tomatoes, red onion, goat cheese, gluten free croutons;
paleo green goddess dressing on the side

Warm Brussel Salad

sauteed shaved brussel sprouts & walnuts, parmesan; mustard poppy seed dressing

S E C O N D

Origin Surf & Turf

6 oz grass fed filet, wild caught shrimp wrapped with uncured bacon, sweet potato hash with uncured bacon bits; savory grass fed beef bone broth steak sauce on the side

Gluten Free Fried Chicken

avocado oil fried pasture raised chicken breast, mashed white potato, mixed veggies sauteed with white wine, garlic & shallots; chicken bone broth cream gravy on the side

Wild Caught Alaskan Halibut

walnut lemon pepper crust, spirialized veggie pasta of squash, zucchini, bell pepper, asparagus; lemon, olive oil pesto on the side

Squash Cup

halved acorn squash; quinoa & mixed berries; crispy avocado oil fried kale; almond garlic chutney & balsamic reduction

T H I R D

Paleo Chocolate Mousse

sprouted cashews, cacao, coconut oil, water & milk, chia seeds, honey, vanilla, pecans, berries

Gluten Free Cookie A La Mode

chocolate chip cookie, vanilla ice cream, homemade caramel, berries