

\$35 per diner • tax, gratuity, and beverages not included

First Course

Choose One

Fried Brussels Sprouts

Apple gastrique and gochugaru (Korean chili flakes), Gluten free

Nancy Salad

Mixed greens, fennel, capers, pistachios, carrot, croutons, lemonette dressing. *Can be made Gluten free by omitting croutons*.

Soup of the Day

Made fresh daily, Gluten free

Second Course Choose One

Smash Burger

Smashed Beyond beef patty, grilled onion, lettuce, tomato, mayo, burger sauce, violife cheddar, housemade potato bun. *Can be made gluten free on request*.

Thai Red Curry Noodle Soup

Carrots, shiitake mushrooms, broccoli, fried tofu, scallions, and pea shoots in a creamy coconut red curry broth. *Can be made Gluten free by substituting rice for the noodles*.

Pintos and Rice

Saffron rice, spicy pintos, cashew queso, pepitas, avocado, pico de gallo, pea shoots, and lime.

Third Course Choose One

Avocado Chocolate Mousse

Coconut whipped cream, smoked salt, Gluten Free

Lemon Olive Oil Cake

Vanilla buttercream

Roasted Banana Ice Cream