



Three Course Meal

Option 1

Marinated Asian Pear Salad

Purple cabbage, carrot, black sesame, arugula, cashew, almonds, tamarind anise vinaigrette.

Cab Flank Steak

Tomatillo butter, pickled vegetables, lava salt, serrano chili sauce, unagi, cilantro
Served with street corn and Thai fried rice

Choice of 2 Mocha Tarts or Vegan Coconut Cream Pies

Option 2

Superfood Salad

Quinoa, broccoli, squash, corn, edamame, pepitas, sunflower seeds, chia, queso fresco, raspberry, chickpeas, red onion, jalapeno

Korean fried chicken (5 Pieces)

Local chicken, house brine, korean spice rub, garlic chili sauce, soy syrup
Served with charred beets and Dan Dan noodles

Choice of 2 Mocha Tarts or 2 Vegan Coconut Cream Pies

Vegetarian main substitutes.

Chickpea Curry Stuffed Pepper

(GF, DF)

Coconut cream, broccoli, scallion, spice blend

Tempura

(DF)

Broccoli, Tofu, vegan sweet chili aioli, ponzu

Most options can be made gluten free and dairy free