

GLUTEN FREE DINNER MENU

HOUSE MARKET SALAD 11

mixed greens, market vegetables, feta cheese, apple cider vinaigrette

KALE & SHAVED BRUSSELS SPROUTS SALAD 12

savory poached pears, candied pecans, carr valley gorgonzola, champagne vinaigrette

SPANISH CHORIZO MUSSELS 16

pei mussels, tomato saffron sauce, braised fennel

AHI TUNA TARTARE 18

gochujang, avocado yogurt, crispy tortilla, pea shoots

CHEESE + CHARCUTERIE 18

daily selection of artisanal cheese + charcuterie, deviled eggs, assorted relish

MOROCCAN MEATBALLS 15

spicy tomato sauce, golden raisins, pine nuts, raita

PAN SEARED SALMON 26

haricots verts, san marzano tomatoes, olives, capers, quinoa

MEDITERRANEAN SPICED ROAST AMISH CHICKEN 24

turmeric, quinoa sambal squash, hummus, feta cheese

BRAISED SHORT RIB 28

parsnip puree, winter vegetables, garam masala

FLAT IRON STEAK 26

turnip pudding, roasted oyster mushrooms, toasted hazelnuts, watercress

8 OZ FILET MIGNON 42

roasted asparagus, whipped potatoes, red wine reduction
make it oscar style with sautéed lump crab + sauce béarnaise +11

GLUTEN FREE SANDWICH BUNS AVAILABLE