

# POP-UP Gluten-Free Night

## Appetizers

<b>WINTER "DETOX" LENTIL</b> <i>sweet potatoes, tumeric, ancho chiles, kale</i>	10.00
<b>SOON TO BE FAMOUS "KALE" SALAD</b> <i>roasted cauliflower, pickled butter squash, pumpkin seeds, cilantro dressing</i>	11.00
<b>BEEF AND BROCCOLI</b> <i>braised short rib, sticky rice cake, broccoli purée</i>	12.00
<b>CRISPY POTATO NAPOLEON</b> <i>herbed goat cheese, brown onions, roasted red peppers</i>	11.00
<b>SAUTÉ JUMBO SHRIMP</b> <i>hummus, quinoi-tabbouleh, garlicky tomatoes, extra virgin olive oil</i>	13.00

## Entrees

<b>CALABRIAN "BELL AND EVANS" CHICKEN</b> <i>potato purée, wilted spinach, Meyer lemon sauce</i>	22.00
<b>SEARED "MAINE" SCALLOPS</b> <i>root vegetable purée, mushroom duxelle, crispy shallots, porcini sauce</i>	29.00
<b>GRILLED "CREEKSTONE FARMS" SKIRT STEAK</b> <i>fried plantains, crema, spicy black beans, chimichurri sauce</i>	27.00
<b>BUTTER POACHED MONKFISH</b> <i>Maine lobster-potato hash, pickled onions, roasted cauliflower, baby arugula, lobster bisque</i>	26.00
<b>MEDITERRANEAN SPAGHETTI</b> <i>branzino, jumbo lump crabmeat, Maine scallops, oven-roasted tomatoes, basil, extra virgin olive oil, garlic bread crumbs</i>	24.00

## Desserts

<b>RASPBERRY PAVLOVA</b> <i>aged balsamic, vanilla bean, Chantilly cream</i>	8.00
<b>HOT CHOCOLATE CAKE</b> <i>cherry preserves, bittersweet chocolate ice cream</i>	8.00