

POP-UP Gluten-Free Night

Appetizers

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

Entrees

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

Desserts

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