

# Mother's Day Dinner

# Starters

# Buffalo Cauliflower "Drummettes" v/gf

Flash Roasted Asparagus Crudite, Vegan Ranch Dressing/II

#### Chef's Garden v/gf

Organic Greens, Roasted Vegetables & Vegetable Crudo, Pepper Tomato Pesto / 12

## Ginger Roasted Shrimp Cocktail gf

Wasabi Yuzu Cocktail Sauce, Kim Chi Rice Noodles/18

# Entrees

#### Local Yellowtail Snapper gf

Chickpea & Pepper Tikka Masala, Lime Coconut Sauce, Papaya Lime Salsa / 28

### Koji Brick Chicken gf

Forbidden Black Rice Pilaf, Grilled Asparagus, Japanese Lime Au Jus/25

## Aged NY Strip Steak gf

"French Onion" Baked Potato, Organic Sautéed Spinach & Tomato, EVOO Béarnaise / 35

## Roasted Ratatouille Skillet v/gf

Tomato Confit, Soft Polenta/18 ADD Vegan Mozzarella/2

 $MAY 13^{TH}, 2018$ 

4:30pm to Close

