

MOTHER'S DAY DINNER

THREE COURSE PRIX FIXE | \$48 PER PERSON

*Dishes are served as they are prepared, designed for the table to enjoy together.*CHEF CANAPÉ served upon arrival**GF CAULIFLOWER TOTS**
truffle aioli, nooch

FOR THE TABLE

SNACK & SHARE

GF 🥜 BANG BANG BROCCOLI
sweet chili, peanut sauce**STEAMED EDAMAME DUMPLINGS**
chili oil, black vinegar**GF CAESAR SALAD**
romaine, mushroom bacon, nooch, sesame,
pumpkin seeds

SUSHI FLIGHT

GF UNAGI EGGPLANT NIGIRI
miso truffle**GF DRAGON ROLL**
tempura broccoli, spinach, avocado, unagi**GF RED DRAGON ROLL**
carrot salmon, avocado, pickled watermelon,
masago, spicy mayoMAIN COURSE choice of one**CHICKEN WAFU CRUNCH SALAD**
cabbage, avocado, sesame ginger dressing, crispy wontons**GF 🥜 AVOCADO LIME TARTARE**
beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro,
taro chips**GF AL PASTOR BOWL**
chipotle rice, pinto beans, grilled pineapple, pickled jalapeño,
potato chorizo, avocado, pico de gallo**STEAK LETTUCE WRAPS**
slaw, thai basil, cilantro, crispy noodles, nuoc cham**GF 🥜 QUESABIRRIA**
mushrooms, cashew mozzarella, red chili broth, cilantro, lime**GF 🥜 FULLY LOADED NACHOS**
cashew mozzarella, refried black beans, pickled jalapeños,
pico de gallo, cilantro, guacamole**UDON NOODLES**
truffle mushroom cream**ORECCHIETTE PASTA**
pulled beef mushroom, guajillo salsa roja, chile de árbol**HOUSE BURGER**
cheese, mushroom bacon, lettuce, tomato, pickles, onion,
secret sauce, *served with fries or side salad*

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9**GF AVOCADO (2g protein) 4****GF CRISPY OR BLACKENED TOFU (12g protein) 5****STEAK (12g protein) 9**DESSERT sampler platter**🥜 CARROT OLIVE OIL CAKE**
tahini maple frosting, walnut brittle, vanilla ice cream**GF MATCHA CHEESECAKE**
berry compote, whipped cream, graham cracker crust**GF STRAWBERRIES & CREAM**