



RESTAURANT WEEK

July 21 - 26, 2025

\$30 per person

BITES

STARTER *choice of*

Edamame Dumplings VEG

white truffle oil, dashi, thai basil, sesame seeds

Mediterranean Hummus v

spicy herb sauce, red pepper & pistachio spread, za'atar spice, served with baked flatbread

ENTRÉE *choice of*

Seasonal Market Salad* + Chicken VEG GF

grilled chicken, organic strawberries, feta, snap peas, cucumber, organic mixed greens, arugula, pistachios, thai basil vinaigrette

Teriyaki Quinoa Bowl + Chicken GF

grilled chicken, regenerative quinoa & brown rice blend, broccoli, rainbow carrots, bok choy, snap peas, pickled shiitake, sesame seeds

Lasagne al Pesto GF

Diestel Farms turkey sausage bolognese, pistachio pesto, organic spinach, ricotta, mozzarella, basil

Seasonal Spinach and Mushroom Pizza v

roasted mushrooms, organic spinach, garlic purée, lemon-almond ricotta

Plant-Based Double Cheeseburger v

house-made portobello, beet & walnut vegan patty, butter lettuce, pickled onions, organic tomato, vegan cheese, jalapeño remoulade

Grass-Fed Burger*

Verde Farms organic 100% grass-fed beef, roasted mushrooms, caramelized onions, organic arugula, parmesan, umami sauce

DESSERT *choice of*

Seasonal Strawberry Passion Fruit Tart v GF

passion fruit curd, almond coconut crust, organic tofu, lime zest

Flourless Chocolate Cake VEG GF

organic TCHO 68% chocolate, vegan vanilla ice cream, caramel, almond, cacao nibs

