

TRUE FOOD KITCHEN

Walnut Creek Restaurant Week

FIRST (Choose One)

Daily Market Soup

Edamame Dumplings *dashi, white truffle oil, asian herbs* VEG

Kale Guacamole *pink grapefruit, cilantro, roasted poblano, sunflower seeds & pita chips* v

Chioggia Beet Bruschetta *vegan almond ricotta, amaranth, arugula, pomegranate molasses* v

Herb Hummus *greek salad, feta, grilled pita bread* VEG

Organic Tuscan Kale Salad *lemon, garlic, grana padano, breadcrumb* VEG

SECOND (Choose One)

Scottish Steelhead*

smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto

Pan Roasted Chicken

Broccolini, Heirloom Potato, Chermoula GF

Lasagna Bolognese

house-made chicken sausage, mushroom, spinach, lemon ricotta, herbs GF

Red Chili Noodles with Shrimp

gai lan, zucchini, shiitake mushroom, snow pea, cashew

Spaghetti Squash Casserole

organic tomato, caramelized onion, zucchini, fresh mozzarella VEG

DESSERT (Choose One)

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

Key Lime Tart *Coconut Chantilly* v GF

Sea Buckthorn Sorbet *luxardo cherry* v GF

Vegan Vanilla Ice Cream *made in-house* v GF

v Vegan VEG Vegetarian GF Gluten Free / While we offer gluten free items, our kitchen is not completely gluten free.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.