

# RESTAURANT WEEK

30 / PER PERSON

**gfi** MADE WITHOUT GLUTENOUS INGREDIENTS (PLEASE NOTE OUR FACILITY IS NOT GLUTEN-FREE).

**gfo** GF OPTION MAY BE AVAILABLE. ASK YOUR SERVER.

**V** VEGETARIAN

## FIRST COURSE

- gfo SIGNATURE HUMMUS**  
tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled pita
- gfi FRESH GUACAMOLE**  
warm lime tortilla chips, chili lime salt
- gfi CRISPY BRUSSELS SPROUTS**  
pomegranate molasses, bacon

## SECOND COURSE

- gfi SMOKED PORK CHOP**  
cider glaze, apple chutney, parmesan risotto, balsamic reduction  
suggested pairing Elouan, Pinot Noir 12.5 / 46
- HALF RACK BBQ RIBS**  
house smoked pork ribs, house slaw, fries [full rack / 10]  
suggested pairing Bodega Colome, Malbec 12.5 / 45
- BEEF KABOBS**  
soy & sesame marinated, red pepper, house slaw, peanuts, two dipping sauces  
suggested pairing Justin, Cabernet 13.5 / 53
- gfo GRILLED SHRIMP TACOS**  
guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, warm lime tortilla chips  
suggested pairing Ferrari - Carano, Fume Blanc 10 / 39
- gfi CHICKEN CURRY**  
house curry, cauliflower, spinach, chickpeas, basmati rice  
suggested pairing Kim Crawford, Sauvignon Blanc 11.5 / 42
- V PESTO PAPPARDELLE**  
ratatouille, house pasta Chèvre [add grilled salmon / 10]  
suggested pairing Joel Gott, Unoaked Chardonnay 9.5 / 37

## THIRD COURSE

- WARM APPLE CRISP**  
oatmeal, brown sugar, vanilla ice cream, salted caramel  
suggested pairing Tintero 'Sori Gramella', Moscato d'Asti 9 / 35
- NAPOLEON W/ FRESH BERRIES**  
flaky layers of pastry & vanilla custard cream  
suggested pairing Limoncello / 6

No substitutions please. Not valid w/ any other discount/promotion. Excludes tax & gratuity.