

RESTAURANT WEEK

30 / PER PERSON

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
- WARM PRETZEL**
jalapeno fondue

SECOND COURSE

- gfi SMOKED PORK CHOP**
cider glaze, apple chutney, parmesan risotto, balsamic reduction
suggested pairing Elouan, Pinot Noir 12 / 46
- HALF RACK BBQ RIBS**
house smoked pork ribs, house slaw, fries [full rack / 10]
suggested pairing Bodega Colome, Malbec 12 / 46
- 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 Ramón Bilbao 8.5 / 32
- gfi CHICKEN CURRY**
house curry, cauliflower, spinach, chickpeas, basmati rice
suggested pairing Ferrari-Carano, Fumé Blanc 10 / 39
- V PESTO PAPPARDELLE**
winter ratatouille, Chèvre
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
- CHOCOLATE BREAD PUDDING**
warm rich chocolate bread pudding, hot fudge, candied walnuts
suggested pairing Terra D'Oro Zinfandel Port / 6

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

gfo GF OPTION MAY BE AVAILABLE. ASK YOUR SERVER.

V VEGETARIAN

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