

# RESTAURANT WEEK

30 / PER PERSON

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

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

## FIRST COURSE

- gfi SIGNATURE HUMMUS**  
tahini, cumin, olive oil, smoked paprika, chili relish, grilled pita
- gfi FRESH GUACAMOLE**  
warm lime tortilla chips, chili lime salt
- gfi CRISPY BRUSSELS SPROUTS**  
red wine vinaigrette, bacon
- WARM PRETZEL**  
jalapeno fondue

## SECOND COURSE

- gfi SMOKED PORK CHOP**  
cider glaze, apple chutney, parmesan risotto, balsamic reduction  
suggested pairing Napa Cellars Pinot Noir 11.5 / 44
- HALF RACK BBQ RIBS**  
house smoked pork ribs, asian slaw, fries [full rack / 10]  
suggested pairing Bodega Colome, Malbec 12 / 46
- gfi CHICKEN CURRY**  
house curry, cauliflower, spinach, chickpeas, lime rice  
suggested pairing Ferrari-Carano, Fumé Blanc 10 / 39
- BEEF KABOBS**  
red pepper, house slaw, peanuts, garlic ginger & asian dipping sauce  
suggested pairing Justin Cabernet 13.5 / 53
- gfi 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 GRILLED CHIPOTLE CHICKEN**  
marinated all natural chicken, mango salsa,  
fire roasted corn & peppers, lime rice  
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

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