

**TRUE
FOOD**
KITCHEN

RESTAURANT WEEK

March 3-14, 2024

KING OF PRUSSIA
**RESTAURANT
WEEK**
MARCH 3-14

\$40 per person



BITES

STARTER *choice of*

Roasted Brussels Sprouts V GF

roasted mushroom, pickled fresnos, ginger soy glaze, lime

Mediterranean Hummus V GF

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with ancient grain pita

ENTRÉE *choice of*

Chopped Salad + Chicken GF

aged white cheddar, farro, medjool dates, jicama, organic apple, raisins, marcona almonds, champagne vinaigrette

Teriyaki Quinoa Bowl + Chicken GF

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

Grass-Fed Meatloaf

Verde Farms organic 100% grass-fed beef, cheesy mashed potatoes, honey roasted carrots, mushroom jus, microgreens

Lasagne al Pesto GF

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

Butternut Squash Pizza V

organic butternut squash, lemon almond ricotta, caramelized onion, organic kale, raisins

Grass-Fed Burger*

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

DESSERT *choice of*

Peanut Butter Tart V GF

almond & coconut crust, TCHO chocolate ganache, peanut butter filling

Flourless Chocolate Cake VEG GF

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

SIPS

Tangent Pinot Grigio P S (Edna Valley, CA)

Alta Vita Cannonau (Sardinia, ITA)

Pink Lemonade

Prickly Pear Tisane

