

TRUE FOOD KITCHEN

KOP Restaurant Week

DINNER

BEVERAGE (choice of)

6oz Pinto Grigio *Tangent (Edna Valley, CA) Proprietary Label, S*

6oz Cannonau *Alta Vita (Sardinia, Italy) Proprietary Label, S*

Strawberry Lemonade

FIRST (Choice of)

Corn Tortilla Soup *corn, black bean, cherry tomato pico V GF*

Tomato & Lemon Ricotta Flatbread *cherry tomato, red onion, lemon ricotta, organic arugula, cilantro pumpkin seed pesto VEG*

Herb Hummus *cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette & house-made pita VEG*

SECOND (Choice of)

Good Earth Kale Cobb Salad (includes choice of protein) *cashew poblano ranch, romaine, avocado, cucumber, pickled jicama, corn, cherry tomato, gorgonzola, crispy chickpea, hemp seed VEG GF*

Ancient Grains Bowl (includes choice of protein) *miso sesame glazed sweet potato, turmeric, charred onion, snap pea, portobello, avocado, hemp seed, cilantro pumpkin seed pesto V*

Spinach & Mushroom Pizza *organic spinach, roasted mushroom, garlic purée, caramelized onion, house-made vegan almond ricotta, aleppo chili V*

Turkey Burger *smashed avocado, organic tomato, butter lettuce, smoked gouda, jalapeño remoulade, flaxseed bun*

Grilled Sustainable Salmon* *farro, quinoa, grilled broccolini, charred onion, cilantro pumpkin seed pesto*

DESSERT (Choice of)

Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib V GF*

Cookies & Cream *chocolate chip cookies served with vanilla ice cream V GF*