

Benefiting



June 1 - June 14, 2017

Dinner Menu | \$35 PP



# TRUE FOOD KITCHEN

## Naples Restaurant Week

### FIRST *choose one*

Daily Market Soup

Organic Tuscan Kale Salad *lemon, garlic, grana padano, breadcrumb* **VEG**

Edamame Dumplings *dashi, white truffle oil, asian herbs* **VEG**

Chioggia Beet Bruschetta *almond ricotta, amaranth, arugula, pomegranate molasses* **V**

Herb Hummus *greek salad, feta, grilled pita bread* **VEG**

### SECOND *choose one*

Spaghetti Squash Casserole

*organic tomato, caramelized onion, zucchini, fresh mozzarella* **VEG**

Red Chili Noodles

*gai lan, zucchini, shiitake mushroom, snow pea, cashew*

Scottish Steelhead\*

*smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*

Pan Roasted Chicken

*broccolini, heirloom potato, chermoula* **GF**

Grass-Fed Burger\*

*umami mushroom, caramelized onion, arugula, parmesan, mayonnaise, flax seed bun*

Sustainable Seabass\*

*broccolini, sugar snap pea, roasted mushroom, whole grains, umami sauce*

### DESSERT *choose one*

Coconut & Chia Seed Flan *caramel, mixed berries* **V GF**

Sea Buckthorn Sorbet *luxardo cherry* **V GF**

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* **VEG GF**

**V** Vegan **VEG** Vegetarian **GF** Gluten Free / While we offer gluten free items, our kitchen is not completely gluten free.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## Naples Restaurant Week

### WINE *choose one with first & second course*

Chardonnay True Myth (Central Coast, CA)

Malbec Alamos (Mendoza, Argentina)

### FIRST *choose one*

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Edamame Dumplings *dashi, white truffle oil, asian herbs* VEG

Chioggia Beet Bruschetta *almond ricotta, amaranth, arugula, pomegranate molasses* V

Herb Hummus *greek salad, feta, grilled pita bread* VEG

### SECOND *choose one*

Spaghetti Squash Casserole

*organic tomato, caramelized onion, zucchini, fresh mozzarella* VEG

Red Chili Noodles

*gai lan, zucchini, shiitake mushroom, snow pea, cashew* VEG

Scottish Steelhead\*

*smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*

Pan Roasted Chicken

*broccolini, heirloom potato, chermoula* GF

Grass-Fed Burger\*

*umami mushroom, caramelized onion, arugula, parmesan, mayonnaise, flax seed bun*

Sustainable Seabass\*

*broccolini, sugar snap pea, roasted mushroom, whole grains, umami sauce*

### DESSERT *choose one*

Coconut & Chia Seed Flan *caramel, mixed berries* V GF

Sea Buckthorn Sorbet *luxardo cherry* V GF

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

V Vegan VEG Vegetarian GF Gluten Free / While we offer gluten free items, our kitchen is not completely gluten free.

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