



SIT DOWN MENU

2019 • MENU LIST



FIRST COURSE

*Includes Cheddar Garlic Herb Focaccia,
Spiced Ciabatta, Seed Crisps and Maple Butter*

VEGAN SALAD **G V D**

Arugula, Kale, Romaine, Dill, Parsley, Quinoa,
Cast Iron Green Grapes, Cucumbers, Peppers,
Citrus Dressing, Pickled Shallots, Beet Hummus
Spread, Harissa Chickpeas, Za'atar

CHOPPED SALAD **G**

Kale, Napa Cabbage, Quinoa, Cucumbers,
Tomatoes, Peppers, Grapes, Mint, Parsley,
Red Wine Vinaigrette, Jalapeño Feta Spread,
Crumbled Feta, Harissa Chickpeas, Sumac

FUSION SLAW **G V N**

Green Cabbage, Red Cabbage, Heirloom
Carrots, Edamame, Celery, Pickled Ginger,
Cilantro, Thai Basil, Smoked Peanuts, Puffed
Rice, Crispy Chow Mein, Miso Tamarind Dressing

OG CAESAR SALAD

Hearts of Romaine, Jalapeño Caesar Dressing,
Grana Padano Snow, Lemon, Double Smoked
Bacon, Candied Tomatoes, Sourdough Parmesan
Crumble, Chives

HARVEST SALAD **G N**

Kale, Napa Cabbage, Quinoa, Smoked Squash,
Beets, Heirloom Carrots, Asian Pear, Caramelized
Apple Dressing, Chili Cranberry Goat Cheese
Spread, Crumbled Feta, Maple Walnuts,
Pumpkin Seeds

TOMATO RED PEPPER SOUP

Caramelized Garlic, Braised Shallots, Truffle
Parmesan Cream, Grilled Cheese Croutons,
Pickled Chilies, Basil Sprouts

SMOKED SQUASH SOUP **G V D**

Lemongrass Ginger Broth, Coconut Cream,
Pakora Vegetables, Cilantro "Crema", Lime
Spiked Apple, Chives, Cilantro Sprouts

- G** *Gluten Free*
- V** *Vegan*
- D** *Dairy Free*
- N** *Contains Nuts*



MAIN COURSE

PIRI PIRI CHICKEN SUPREME

Tomato Eggplant Purée, Herb Fingerlings, Garlic Greens, Smoked Onion Sauce, Pickled Shallots, Heirloom Carrot Slaw

SOUS VIDE PRIME BEEF

Sunchoke Purée, Smoked Heirloom Carrots, Spicy Gai Lan, Demi Glaze, Umami Crumble, Watermelon Radish Slaw

CHIPOTLE PRIME STRIPLOIN

Creamed Corn, Grilled Asparagus, Breakfast Radish, Salsa Roja, Green Mole, Zucchini Noodle Salad

PRIME BEEF TENDERLOIN FILET

Truffle Pomme Purée, Wild Mushrooms, Grilled Asparagus, Demi Glaze, Umami Crumble, Herb Salad

HERITAGE PORK CHOP

Sunchoke Purée, Cider Braised Red Cabbage, Herb Fingerlings, Apple Sauce, Pickled Mustard Seeds, Herb Salad

EUROPEAN SEA BASS

Green Pea Purée, Smoked Heirloom Carrots, Grilled Asparagus, Fennel Leek Cream, Crispy Quinoa, Fennel Beet Slaw

CHIPOTLE STEELHEAD TROUT

Creamed Corn, Grilled Asparagus, Breakfast Radish, Salsa Roja, Green Mole, Zucchini Noodle Salad

MISO BLACK COD

Squid Ink Miso, Vegetable Fried Rice, Spicy Bok Choy, Banana Pepper Relish, Crispy Chow Mein, Micro Shiso

DUO PLATES

SURF & TURF

Beef Tenderloin, Chimichurri Shrimp, Creamed Corn, Grilled Asparagus, Wild Mushrooms, Herb Salad, Pomme Frites

LAND & WATER

Sous Vide Prime Beef, Black Cod, Sunchoke Purée, Spicy Bok Choy, Braised Red Cabbage, Pickled Mustard Seeds, Demi Glaze, Herb Salad

VEGETARIAN OPTION

TRUFFLE GNUDI N

Mushrooms, Walnut Pesto, Truffle Sauce, Portobello Soil, Crispy Cheese, Pea Shoots

SQUASH AGNOLOTTI

Goat Ricotta, Brown Butter, Fennel Leek Cream, Maple Pumpkin Seed, Chili Herb Salad

CAULIFLOWER STEAK V

Curried Vegetables, Tomato Eggplant Purée, Lemon Cilantro Tahini, Puffed Rice, Chili Herb Salad

KFC EGGPLANT

Tomato Eggplant Purée, Grilled Vegetables, Garlic Greens, Smoked Onion Sauce, Heirloom Carrot Slaw

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V Vegan

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SWEET ENDING

RICH CHOCOLATE CAKE

Passionfruit Curd, Milk Chocolate Passionfruit Ganache, Banana Crème, Banana-Coconut Soil

STICKY TOFFEE PUDDING N

Toasted Pecans, Earl Grey Chantilly, Sea Salt

APPLE CAKE

Apple-Cinnamon Butter, Cream Cheese Anglaise, Ginger Crumble, Shiso Cress

STRAWBERRY CHEESECAKE PANNA COTTA

Rhubarb Jam, Sour Cream Glaze, Graham Cracker Meringue, Cereal Clusters

LEMON BASIL BAR

Blueberry Coulis, Macerated Raspberries, Cardamom Meringue, Torched Marshmallow, Micro Basil

CHOCOLATE POT DE CRÈME G

Olive Oil Chantilly, Salted Butter Cookie Crumble, Dark Chocolate Sesame Bark

DARK CHOCOLATE CAKE G V D

Coconut Chocolate Ganache, Vanilla-Coconut Yogurt, Salted Toffee



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FOOD DUDES' THINGS TO KNOW

- ✓ All of our menu items are made from scratch
 - ✓ Gluten free is available for most options
 - ✓ We can alter these items to accommodate guest allergies and restrictions
 - ✓ We would be happy to include any specific items upon request
 - ✓ All protein prices are subject to change
 - ✓ Complimentary exotic wood platters
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CONTACT THE FOOD DUDES!

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