



# SIT DOWN MENU

2019 • MENU LIST



# FIRST COURSE

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*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, Roasted 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

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## 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

## PRIME STRIPLOIN

Creamed Corn, Potato Gnocchi, Grilled Asparagus, Trotter Jus, Watermelon Radish Slaw, Pomme Frites

## PRIME BEEF TENDERLOIN

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

## STEELHEAD TROUT

Creamed Corn, Potato Gnocchi, Grilled Asparagus, Green Mole, Watermelon Radish Slaw, Pomme Frites

## MISO BLACK COD

Squid Ink Miso, Vegetable Fried Rice, Spicy Gai Lan, Banana Pepper Relish, Crispy Chow Mein, Asian Herb Salad

## 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 Gai Lan, Braised Red Cabbage, Pickled Mustard Seeds, Demi Glaze, Herb Salad

## VEGETARIAN OPTION

### TRUFFLE GNUDI N

Mushrooms, Walnut Pesto, Truffle Sauce, Mushroom 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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# SWEET ENDING

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## 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 GVD

Coconut Chocolate Ganache, Vanilla-Coconut Yogurt, Salted Toffee

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## FOOD DUDES' THINGS TO KNOW

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- ✓ 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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