

# True Food

kitchen

## Valentine's Day

February 14, 2010

### Beverages

(select one per person)

Glass of Wine or Natural Refreshment

### 1st Course

(select one to share)

Herb Hummus with Pita Bread, Tomato, Onion & Feta *veg*

Caramelized Onion Tart with Smoked Garlic, Black Figs & Gorgonzola *veg*

Edamame Dumplings with Daikon Radish, Dashi Broth & White Truffle Oil

Tuscan Kale Salad, Local Romaine, Black Olive Dressing *gf*

Farm Vegetables Salad, Manchego Cheese, Pistachios & Sesame Chili Vinaigrette *gf, veg*

Harvest Chopped Salad, Butternut Squash, Apples, Walnuts, Goat Cheese

### 2nd Course

(select one per person)

Natural Pan Roasted Chicken, Butternut Squash, Brussels Sprouts, Farro & Walnuts

Steak Tacos, Avocado, Tomatillo Salsa, Cotija Cheese & Anasazi Beans\*

Tofu Teriyaki Brown Rice, Asian Vegetables, Sesame & Avocado *v*

Miso Glazed Black Cod, Bok Choy, Asian Mushroom\*

Omega -3 Spaghetti Puttanesca, Ahi Tuna, Organic Tomatoes, Capers,

### 3rd Course

Dessert Assortment for Two

\*Cost is \$25 per person. Price does not include tax, gratuity or any additional food or beverage. We will do our best to accommodate dietary restrictions.



FOX restaurant concepts

*v: Vegan veg: Vegetarian gf: 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.