

## Raw Food Night!

First Tuesday of every month.

Prepared by Chef Daniel Asher (raw food certified).

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### Four Course Raw Vegan Dinner

Tuesday, February 7 | 6:00 - 10:00 p.m.

All Organically Sourced/Completely Gluten Free

\$39/per person

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#### Nachos 'SudAmericanos'

Vegetable Flax Chips, Queso Fundido,  
Guajillo Powder

#### Arepa Aguacate

Corn Cake, Smashed Avocado,  
Dandelion Leek Crema

#### Venezuelan Hallacas

Banana Leaf Wrapped Spiced Quinoa Tamale,  
Spinach Ricotta, Currants, Heirloom Greens Salad

#### Lemon Curd Tart

Banana Jerky, Fresh Berries,  
Lucuma Anglaise, Mango Dust

Raw

Organically  
Sourced

Vegan

Gluten Free

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### Why Raw Vegan Cuisine?

Raw food has not been heated over 118 degrees, leaving all natural enzyme & nutrient activity of the ingredients completely in tact and maximizing bio-availability. The raw diet encourages harmony with nature, a nonviolent lifestyle, boundless energy, a healthy relationship to food-as-fuel and is a remarkable way to experience Root Down's beautiful ingredients!