

# Dinner

WINTER '12

## root down

### Soups

- **Organic Carrot & Thai Red Curry** / Organic Apple-Pear Chutney & Cilantro 5/8
- **Organic French Lentil & Roasted Tomato** / Cumin *Noosa* Yogurt, Crispy Shallots & Balsamic Reduction 5/8

### Salads

- **Asian Pear & Spaghetti Squash** / Organic Arugula, Aged Gouda, Candied Walnuts, Radicchio, Pomegranates & Star Anise Vin 10
- **Organic Radish & Medjool Dates** / Organic Arugula, Maple Mascarpone Crostini, Smoked Prosciutto, Pistachios, Heirloom Cherry Tomatoes & Meyer Lemon Vin 11
- **Organic Roasted Baby Beets** / Organic Arugula, Cana de Oveja Cheese, Toasted Hazelnuts, Beet-Sunflower Seed Pesto & Basil Vin 10

### Small Plates

- **Diver Scallops** / Plantain Hash, Lemon-Habanero Tartar Sauce, Fines Herbes & Crispy Red Onions 17
  - **"Devils on Horseback"** / Date & Goat Cheese stuffed Peppadews, wrapped in Serrano Ham, Smoked Paprika-Sherry Gastrique 10
  - **Steamed PEI Mussels** / Thai Red Curry Broth, White Wine, Israeli Cous-Cous, Scallions, Fines Herbes & Grilled Bread 13
  - **Organic Butternut-Ricotta Gnocchi** / Mushrooms, Spinach, Black Currants, Shallots, Chile Flake, Brown Butter, Sage-Hazelnut Pesto & Pecorino 11 / 17
  - **Organic Sweet Potato Fries** / Toasted Curry-Lime Yogurt Dipping Sauce 6
  - **Sweet Potato "Falafel"** / Lemon-Tahini Yogurt, Israeli Salad, Sesame Seeds & Chile Oil 9
  - **Organic Risotto** / *Hazel Dell* Mushroom Duxelle, Black Quinoa, Scallions, Favas, Garlic Chips, Roasted Garlic Sauce & Asian Pear-Radicchio Salad 16
- \*Add 2 Seared Diver Scallops 9*
- **Seared Colombian Arepas** / Corn Cake, Mozzarella, Poblano-Pistachio Pesto, Achiotte Crema & Pico de Gallo 9
  - **Cheese Flight** / Spicy Toasted Pepitas, Golden Raisin Chutney, Dark Chocolate Dipped Hazelnut Brittle & 34° Crispbread Crackers 16

### Sliders

- \*Sub Housemade Gluten-Free Buns .50 each*
- **Veggie Burger Sliders** / Jalapeño Jam, Sprout Salad, Organic Sweet Potato Fries, Brioche Bun & Curry-Lime Sauce 10
  - **Maple Leaf Farms Hoisin Duck Confit Slider** / House Made Lemon Creme Fraiche, Fried Sweet Potato Garnish, Organic Arugula & Brioche Bun 7/13
  - **Colorado Lamb Sliders** / Aged Cheddar, Harissa Aioli, Arugula, Organic Sweet Potato Fries, Brioche Bun & Mint-Garlic Yogurt Sauce 13

CHEF/OWNER, JUSTIN CUGCI | CHEF DE CUISINE, VICTOR MENA

‣ AVAILABLE GLUTEN FREE  
‣ AVAILABLE VEGAN

*\*Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.*

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AVAILABLE VEGAN

## Entree

- 🍷 **Pan Seared Barramundi** / Sauteed Bok Choy, Braised Parsnips, Shallots, Garlic, Spicy Blood Orange Reduction, Miso-Vanilla Butter & Pumpkin Seed Crust 14/26
- 🍷 **Grilled "Never Ever" Bistro Beef Tender** / Sunchoke-Cipollini Hash, Brussels Sprouts, Sauteed Rainbow Chard with Prosciutto, Sunchoke Chips & Chestnut Red Wine Sauce 15/28
- 🍷 **Roasted Petaluma 3 Chili Chicken** / Habenero, Chipotle, Jalapeño, Lemon Creme Fraiche, Green Chili Grit Cake & Carrot-Cucumber-Spinach Salad 21
- 🍷 **Grilled Berkshire Pork Tenderloin** / Coconut-Ginger Brown Rice Cake, Mango-Frisée Salad, Pumpkin Seeds & Panang Green Curry Sauce 15/26
- 🌱 **Organic Country Fried Tofu** / Braised Cipollini Onions, Sunchoke, Brussels Sprouts, Polenta Cake & Blood Orange Sauce 18

WE ARE HAPPY TO PROVIDE BREAD UPON REQUEST.  
THANK YOU FOR LETTING US ADD A 20% GRATUITY TO PARTIES OF 7 OR MORE.

CHEF/OWNER, JUSTIN CUCCI | CHEF DE CUISINE, VICTOR MENA

## Soft Drinks



### Mocktail

**Cardamom Fizz** / Cardamom-infused Agave, Lime Juice, Cream & Soda 6



### Boylan's Sodas 2.5

Cane Cola  
Diet Cane Cola  
Lemon Lime  
Birch Root Beer  
Ginger Ale



### Cool / Warm

**S.P.O.R.T. Iced Tea** / Brazillian Maté, Siberian Ginseng & Ginger (Free Refills) 4  
🍷 **Valrhona Hot Chocolate** / Orange Zest, Almonds, Vanilla, Pasilla Pepper, Brown Sugar, Matcha Whipped Cream 6

## Local Suppliers Shout-Out

Without these partners our concept would not be possible!

- Truffle Cheese Shop
- Growers Organic
- Petaluma Farms
- Lombardi Meats
- Hazel Dell
- Grateful Bread
- Golden Organics
- Denver Tofu
- Smith & Truslow
- Grant Family Farms
- Osage Farms
- Ranch Foods Direct
- Novo Coffee
- Bhakti Chai
- Clarks Honey
- Teatulia Teas

## Sustainability

- Reverse osmosis water is used for all our cooking, drinking, ice and sodas
- 100% wind powered and all our cardboard, glass, plastic and cooking oil is recycled
- Locally farmed, sustainable and organic foods are used whenever possible
- Rice Bran oil for all our flash frying: "The World's Healthiest" edible oil, containing vitamins, antioxidants, nutrients and trans fat free. Delicate and flavorful, it can help lower cholesterol, fight diseases & enhance the immune system
- Approximately 70% of Root Down was built and finished with reclaimed, reused and recycled materials
- We recycle and compost