

# r o o t d o w n

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**\$52.80 SAMPLE MENU** (\$26.40 PER PERSON)

**FIRST COURSE (CHOICE OF ONE)**

**Organic Carrot Curry Soup** / Organic Gala Apple-Pear Chutney & Cilantro

**Organic Roasted Baby Beets** / Arugula, Cadillac Goat Cheese, Beet-Pumpkin Seed Pesto, Toasted Hazelnuts

**Halibut Cakes** / Avocado, Cilantro, Spanish Paprika, Arugula, Red Pepper Creme Fresh

**SECOND COURSE (CHOICE OF ONE)**

**"Niman Ranch" Grilled Pork Loin** / Tomatillo Green Chile, Potato-Smoked Mozzarella Ravioli & Arugula

**Country Fried Organic Tofu** / Spice-Battered Tofu, Smashed Agave Yams, Mustard Greens & Stoneground Mustard-Cranberry Coulis

**Seared Diver Scallops** / Plantain Hash, Lemon-Habanero Tartar Sauce, Micro Opal Basil & Organic Crispy Leeks

**DESSERT (CHOICE OF ONE)**

**Nutella-Marscapone Crepes** / Banana & Toasted Hazelnuts

**Croissant Bread Pudding** / Bourbon Butter Sauce & Organic Sour Cream Ice Cream

