

Triangle Restaurant Week *3 Course Prix Fixe \$35 or \$25*

Appetizers

Fried Green Tomatoes (vegan + gf)

Tomato slices lightly coated with a blend of gluten free flour (garbanzo, lentil and buckwheat), fried and served with a vegan chipotle aioli.

Baked Buffalo Cauliflower “Wings” (vegetarian)

Cauliflower florets marinated with spices, baked and tossed with a buffalo sauce. Served with ranch or blue cheese.

Soup or Salad

Meat Entrées \$35

Pan Seared Scallops (gf)

Seared scallops served with cauliflower puree, sautéed spinach and a lemon butter sauce.

Lavender Honey Glazed Chicken (gf)

Roasted herb chicken breast topped with a honey lavender glaze. Served with mashed potatoes and grilled asparagus.

Chimichurri Skirt Steak (gf)

Marinated skirt steak served with chimichurri sauce, broccoli and roasted potatoes.

Vegetarian & Vegan Entrées \$25

Zucchini Blossoms (vegetarian)

Zucchini flowers filled with a blend of four cheeses. Served with roasted tomato and wild mushroom ragout and a charred guajillo sauce.

Italian Sausage Pasta (vegan)

Onions and bell peppers sautéed with vegan “sausage” and served over a bed of penne pasta tossed with a tomato sauce.

Chili Relleno (vegetarian + gf)

Fresh poblano pepper, stuffed with Spanish ratatouille rice, placed on a black bean cake and served with a roasted red tomato purée and balsamic reduction. Topped with crème fraiche and smoked gouda (vegan without the toppings).

Desserts

Flourless Chocolate Torte (gf)

with raspberry sauce

Very Berry Cake (vegan)

with red currant sauce and vegan whipped cream