

BOCA RESTAURANT MONTH 2018

September 1 - September 30, 2018

Executive Chef: Brian Stevenson

\$25 ++ per person

Lunch Menu

TRUE FOOD KITCHEN *Boca Restaurant Month*

FIRST (Choice of)

Charred Cauliflower *harissa tahini, medjool date, dill, mint, pistachio* V, GF

Seasonal Ingredient Salad *watercress, grilled broccolini, asparagus, green garbanzo, goat cheese, raisin, sprouted almond, turmeric chia vinaigrette* VEG, GF

SECOND (Choice of)

Ancient Grains (*includes choice of protein: tofu, chicken, shrimp*, or grass-fed steak**) *miso glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, hemp seed*

Teriyaki Quinoa (*includes choice of protein: tofu, chicken, shrimp*, or grass-fed steak**) *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame*

Grilled Salmon* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*

++ not including tax & gratuity

V Vegan VEG Vegetarian GF Gluten-Friendly

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.

Some ingredients may not be included in the menu description; please notify your server of any food allergies.

* 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.



BOCA RESTAURANT MONTH 2018

September 1 - September 30, 2018

Executive Chef: Brian Stevenson

\$36 ++ per person

Dinner Menu

TRUE FOOD KITCHEN

Boca Restaurant Month

FIRST (Choice of)

Heirloom Tomato & Watermelon coconut lime yogurt, basil, mint, toasted pistachio v, GF

Charred Cauliflower harissa tahini, medjool date, dill, mint, pistachio v, GF

Seasonal Ingredient Salad watercress, grilled broccolini, asparagus, green garbanzo, goat cheese, raisin, sprouted almond, turmeric chia vinaigrette VEG, GF

SECOND (Choice of)

Ancient Grains (includes choice of protein: tofu, chicken, shrimp*, or grass-fed steak*) miso glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, hemp seed

Teriyaki Quinoa (includes choice of protein: tofu, chicken, shrimp*, or grass-fed steak*) broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame

Grilled Salmon* smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto

DESSERT (Choice of)

Strawberry & Rhubarb Crisp almond crumble, chia seed, vanilla ice cream v GF

Summer Berries forbidden black rice, watermelon, macadamia nut, coconut whipped cream v, GF

++ not including tax & gratuity

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