



RESTAURANT WEEK 2017

40 Per Person

appetizers

GF local organic beets & burrata salad | spicy greens, citrus, toasted walnuts...

farro salad | shaved vegetables, arugula, ricotta salata, fennel dressing...

GF 3 fresh shucked oysters | mignonette, cocktail, lemon...

GF shrimp fra diavolo | garlic, chili, pepperoni, cress...

entrees

GF 11oz new york steak | colorado beef, parsnip puree, broccolini, herb sauce...

GF gone straw farm's half chicken | mashed potato, vegetables, herbed au jus...

GF idaho trout | green beans, toasted almonds, cherry tomatoes, lemon butter sauce...

GF duroc pork chop | irish potatoes, forest mushroom sauce...

vegetarian mushroom + tempeh bolognese | spinach, tomatoes, macaroni, parmesan...

sweets

rice pudding | cinnamon, vanilla, raisins

warm chocolate cake | vanilla ice cream, rolled in girl scout thin mint cookies...

Personal S'more Bar | roast your own s'mores...(for 2)

EXECUTIVE CHEF FRED PIEHL

One Door North is committed to working with only the best organic farms, certified humane ranches, and sustainable fisheries to ensure that what goes on your plate is not only delicious but also responsibly produced.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

ONE DOOR NORTH
BAR + EATERY + DISCOVERY