



## SDRW DINNER MENU // JANUARY 15TH - JANUARY 22ND, 2017

### // FIRST COURSE

**Roasted Garlic Hummus** V • GF w/o pita

Roasted Garlic, EVOO, Sumac, Toasted Sesame Seeds, Chives, Shaved Radish & Garlic Chips. Served with Grilled Pita

**Crawfish Popcorn**

Cornmeal Crust, Crispy Kale Pops, Lemon Cajun Aoli

**UNION Dry Rubbed Wings**

Spicy Buffalo, Honey Sriracha or Kansas City BBQ with Celery & House Ranch Dressing

**Baby Gem Caesar Salad** GF w/o croutons

Spiced Croutons, Parmesan Chips, Baby Gem Romaine, Baby Heirloom Tomatoes, Caesar Dressing, Shaved Parmesan

**UNION Wedge Salad** V w/o bacon • GF

Iceberg Lettuce, Shaft Blue Cheese Dressing, Cherry Tomato, Bacon Lardons, Pickled Red Onions, Blue Cheese Crumbles

### // SECOND COURSE

**UNION Gumbo**

Andouille Sausage, Roasted Chicken, Jasmine Rice

**Shrimp & Grits** GF

White Mexican Shrimp, Andouille Sausage, Roasted Tomatoes, White Cheddar Grits

**Wild Boar Ragu**

Boar Bacon, Beef Cheek, Boar Shoulder, Andouille Sausage, Sauce Piquant, Hand Torn Pasta

**Mary's Brick Roasted Free Range Chicken** GF

Truffle Whipped Potatoes, Sautéed Tatsoi, Bacon Poached Ciopolini Onions, Rosemary Lemon Chicken Jus

**Big Eye Tuna** GF

Rolled Oats, Roasted Butternut Squash, Baby Bok Choy, Pickled Bell Peppers, Brown Miso Vinaigrette

### // THIRD COURSE

**Butterscotch Creme Brulee** GF

Valhrona Chocolate Pearls, Espresso Tuille

**S'mores Pie**

Dark Chocolate Spiced Custard, Torched Marshmallow, Cinnamon Graham Cracker Crust, Chocolate Dust

### // 30.00 PER PERSON

\*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

GF - Gluten Free / V - Vegetarian

