



Gaslamp

UNION Kitchen & Tap

January 21st - January 28th, 2018

SDRW LUNCH

// FIRST COURSE

Crawfish Popcorn

Cornmeal Crust, Crispy Kale Pops, Lemon Cajun Aioli

Roasted Garlic Hummus

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

UNION Dry Rubbed Wings

Spicy Buffalo or Bourbon Peach BBQ, Served with Celery and House Ranch Dressing

Big Eye Tuna Poke

Shiso Pesto, Sweet Soy & Sambal Reduction, Candied Pistachios, Pickled Ginger, Micro Shiso, Taro Chips

Arugula Salad

Shaved Fennel, Blood Orange Segment, Blood Orange Vinaigrette, Pickled Cherry Tomato, Goat Cheese Fritter

// SECOND COURSE

Smoked Steelhead Trout Tacos

Lime Crema, Chipotle Sauce, Pico de Gallo, Micro Cilantro, Grilled Lime, Black Bean Cassoulet

Meatloaf Sandwich

Chipotle Ketchup Glaze, Crispy Shallots, Arugula, Peppadew Peppers

AleHouse Beer Cheese Burger

Brandt Beef, Roasted Garlic Aioli, Tomato, Smoked Bacon, AleHouse Beer Cheese, Crispy Onion

Shrimp & Grits GF

White Mexican Shrimp, Andouille Sausage, Roasted Tomato, Anson Mills White Cheddar Grits

// THIRD COURSE (ADDITIONAL \$6)

Honeycomb Olive Oil Cake

Orange Blossom Almond Brittle, Buttermilk Gelato, Honey Powder, Vanilla Orange Gel, Honeycomb

Mexican Hot Chocolate Pot de Crème

Espresso Whipped Crème Fraîche, Fresh Grated Cinnamon, Chocolate Covered Espresso Beans

// 20.00 PER PERSON

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

GF - Gluten Free / V - Vegetarian

