



SDRW April 3–10, 2022
\$25 per Person
Excluding Tax & Gratuity

Dine-In Only
Lunch Menu, 10am–4pm
Chef Seizan Dreux Ellis

LUNCH

[STARTERS] SELECT ONE

I AM FASCINATING (GF) **Restaurant Week**  **EXCLUSIVE**

CRISPY ASIAN SPRING ROLLS

rice paper wrap, smoked tofu, carrots, wakame, green cabbage, shiitake mushrooms, nori, tamari glaze, vegan fish sauce

ADD A SPRING ROLL +3

I AM GRACIOUS (GF) **ASPARAGUS & TOMATO CONFIT**

arugula, persian cucumbers, avocado, cashew mozzarella, basil hempseed pesto, balsamic reduction, brazil nut parm, cauliflower hempseed rice

I AM ENCHANTING (GF) **WARM BROCCOLINI & EDAMAME**

mustard-marinated kale, tarragon, dill, avocado cream, maple-toasted seeds

I AM INSPIRED (GF) **BROCCOLI ROMANESCO**

tomato confit, arugula, preserved lemon, kalamata olives, pickled golden raisins, lemon tahini

[MAINS] SELECT ONE

I AM CONFIDENT (GF) **Restaurant Week**  **EXCLUSIVE**

CAULIFLOWER STEAK

sundried tomato tapenade, toasted almond romesco, dukkah, gremolata

I AM LOVING (GF) **FORBIDDEN BLACK RICE BOWL**

roasted garnet yams, brussels sprouts, maple sesame dressing, avocado, quinoa, garlic tahini, pickled carrots & onions, cilantro

I AM LIBERATED (GF) **RAW BASIL PESTO KELP NOODLES**

heirloom cherry tomatoes, kalamata olives, green olives, arugula, cashew ricotta, brazil nut parmesan

I AM AWESOME **EGGPLANT PARMESAN SANDWICH**

crispy eggplant, arugula, almond burrata, marinara, basil hempseed pesto on focaccia

SUB (GF) **BUN +5**

ADD PROTEIN TO ANY DISH: BLACKENED TEMPEH +6
MUSHROOM CARNITAS +6 | SMOKED TOFU +6