

Salvation Cafe

Spring Restaurant Week 2019

\$35 prix fixe

first course

Truffle Asparagus Salad

local mesclun greens, asparagus spears, citrus segments, toasted marcona almonds, shallot, radish
+ white truffle vinaigrette

Baked Brie en Croute

baby arugula, pear compote, crispy prosciutto, pickled onion + honey mustard

Potato Leek Bisque

apple wood smoked bacon, roasted garlic, jalapeño + brown butter crouton

second course

Braised Lamb Rigatoni

roasted tomato and sherry braised leg of lamb, fresh wagon wheel rigatoni, lemon ricotta cheese,
brioche crouton + parmesan and olive oil

Pan Roasted Shrimp and Vegetables

roasted garlic and arugula pesto, gruyere polenta, cauliflower florets, baby carrots, spring
vegetables

Grilled Tempeh Curry

seasonal vegetables, snow peas, baby spinach, green curry coconut broth, dried cherries,
pistachios, jasmine rice, mung bean sprout, cilantro and apple slaw + naan bread

Teriyaki Salmon

lemon coconut rice, crispy spinach, pickled ginger + sesame sriracha aioli

dessert

Chocolate Purses

strawberry coulis, banana dust + ginger ice cream

Buttermilk Panna Cotta

toasted pistachio, biscuit pieces and blackberry jam

Peanut Butter Blondie

salted caramel, pretzel streusel, dark chocolate pudding + vanilla ice cream