

modern love.

OMAHA RESTAURANT WEEK

FOUR COURSES/\$40 PER PERSON

I. SOUP OR SALAD

II. APPETIZER

Curry Cauliflower Wings

pear chutney, coconut raita, cilantro

~or~

Garlic Parmesan Brussels

crispy brussels, arugula, pinenuts, sorrel

~or~

Oyster Mushroom Kebab

cauliflower puree, herbed quinoa, sage pesto, grilled radicchio

III. ENTREE

Butternut Risotto

creamy butternut sauce, tempura, broccolini, roasted butternut, caramelized onions, radicchio

~or~

Chick'n Fried Steak

rosemary breaded seitan cutlets, sautéed collard greens, cauliflower mashed potatoes, mushroom gravy

~or~

Chorizo Potato Chimichanga

salsa verde, walnut chorizo, roasted potatoes, red rice, pico, guacamole, cilantro

IV. DESSERT

Pumpkin Cheesecake

graham cracker crust, praline crumble, coconut whip

~or~

Tiramisu

vanilla sponge, coconut mascarpone, coffee liqueur, cacao nibs, coconut whip, cocoa powder

~or~

Almond Joy Tart

graham cracker crust, roasted almonds, coconut cream filling, chocolate ganache, sea salt