

THE GLADLY CHEF'S WEEK

Dine in with us starting at 4pm

\$55 menu

Brought to you by Chefs Adam Harms, Giuseppe Simoneschi & Garrison Whiting

FIRST COURSE

Choice of Starter

✦ **SAUSAGE, TUSCAN KALE & POTATO SOUP** *gf* ✦

Crispy Shallot | Queen Creek Olive Mill Meyer Lemon Oil

✦ **CARAMELIZED PEACH SALAD** *gf* ✦

Honey Gem Lettuce | Crow's Dairy Goat Cheese | Candied Walnut |
Red Onion | Chili Citrus Vinaigrette

BURRATA

Pistachio Romesco Verde | Roasted Tomatoes

THE ORIGINAL CHOPPED SALAD

Smoked Salmon | Couscous | Arugula | Pepitas | Asiago Cheese | Currants |
Super Sweet Corn | Marinated Tomatoes | Buttermilk Herb Dressing

SECOND COURSE

Choice of Entrée

✦ **PORCINI-PARMESAN CRUSTED PORK SHORTRIB** ✦

Brown Butter Sage Whipped Potatoes | Roasted Baby Carrots | Fig Mostarda

✦ **PAN-SEARED ALASKAN HALIBUT** ✦

Roasted Fingerling Potatoes | Crispy Pancetta |
Asparagus & Grape Tomatoes | Fennel Pollen Cream

ROASTED VEGETABLES & ANCIENT GRAINS

Beech, Maitake & King Trumpet Mushrooms | Roasted Vegetables |
Hazelnut Vinaigrette | Red Quinoa & Wild Rice *gf - vegan upon request*

FAIR TRADE SHORT RIBS *gf*

Moxie Coffee Rubbed Boneless Short Ribs | Parsnip Purée |
Roasted Broccoli | Cherry BBQ Sauce

HERB ROASTED CHICKEN *gf*

Buttermilk Chicken Breast | Parmesan Mushroom Risotto | Italian Salsa Verde

WESTER ROSS SCOTTISH SALMON* *gf*

Mashed Yukon Gold Potatoes | Brussels Sprouts | Saffron Beurre Blanc |
Crispy Fried Capers

THIRD COURSE

Choice of Dessert - by Chef Ben Cadriel

BLUEBERRY BREAD PUDDING

Blueberry Compote | Buttermilk Crème Anglaise |
White Chocolate Poppy Crunch | Vanilla Bean Whip

✦ **DARK CHERRY CHOCOLATE DUTCH BABY** ✦

Whipped Dulce De Leche

MINNOW

Pair your menu with
a cocktail from our newest concept,
now open in Arcadia!

PASSIONFRUIT

Vodka, Ginger Vanilla,
Passionfruit, Soda +\$11

@eatminnow



** Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

gf - gluten free item (not a gluten free kitchen)