

# DRIFT



*first course*

## **BRICK OVEN ROASTED HALLOUMI**

tomato fondue, roasted eggplant, young arugula, tapenade, evoo, 25 year balsamico

## **MAINE LOBSTER BISQUE**

lobster chunks, crostini, micro herbs

## **MAPLE & POMEGRANATE GLAZED BRUSSELS SPROUTS**

roasted root vegetables, shaved marcona almonds

*entrée*

## **DRIFT CHICKEN SALAD**

herb marinated free range chicken, shaved brussels sprouts, baby greens, heirloom tomato, persian cucumber, bucheron goat cheese, pomegranate, puffed quinoa, preserved lemon vinaigrette

## **HAND TOSSED CHICKEN TAGLIATELLE**

butter poached mushrooms, braised power greens, truffle taleggio cream, cured egg yolk

## **SMOKEY STEAK POWER BOWL**

herb grilled strip steak, power greens, toasted farro, marinated tomato, charred asparagus, salt roasted beets, fire roasted artichokes, maytag blue cheese, honey shallot vinaigrette

## **ORA KING SALMON SALAD**

power 3 greens, ancient grains, heirloom tomato, cucumber, dried cranberries, toasted almonds, roasted apple vinaigrette

## **PAPPARDELLE BOLOGNESE**

milk braised veal, pork & beef, san marzano tomato, stracciatella, pecorino toscano cheese

**\$32**

