

# WEEKEND AT NOURISH PRIX FIXE MENU

FEBRUARY 14.

WE PURCHASE & HARVEST THE BEST, MOST LOCAL INGREDIENTS TO CREATE DELICIOUS MEALS IN OUR DEDICATED GLUTEN FREE KITCHEN



PRODUCE, GRAINS, LEGUMES, SUGAR  
DAIRY & CHOCOLATE ARE ALL ORGANIC.  
FISH IS WILD (UNLESS NOTED) WA, OR, AK  
CHICKEN IS ORGANIC & HUMANELY RAISED IN CA  
MEATS ARE PASTURED RAISED IN WA, OR  
EGGS ARE LOCAL & PASTURE RAISED

**3-courses \$75/pp**

(select one from each)

**Please enjoy 3% discount  
for cash payment**



**ALWAYS SEASONAL . ORGANIC . GLUTEN-FREE**

\*...AND OUR GOVERNMENT WANTS YOU TO KNOW CONSUMING RAW OR UNDERCOOKED PROTEINS,  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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## ONE

*all gluten free*

**Borstch, Sour Cream** (V/DF no cream)

**Country Pork Paté**, pickled onions, crostini

**Roasted beet hummus**, seed crackers, pickled onions (V/DF)

**Chicken liver pate**, pickled vegetables, crostini

**Roasted Radicchio salad**, fennel, orange, almond tamari butter (V/DF)

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**Add Cheese Bread**, herb butter 6

**Add Focaccia**, Arbequina Olive Oil 6

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## TWO

*all gluten free*

**Persian Lamb, Ras Al Hanout**, rose apricot pistachio rice, cumin roasted carrots (DF)

**Seared Scallops**, Herb anchovy butter sauce, orange fennel salad, grilled beet polenta hearts

**Seared Duck Breast, orange pan sauce**, fingerling potatoes, vegetable medley (DF)

**Lentil Fritters, cashew butter mahkani sauce**, cilantro relish, vegetable & smoked mushroom quinoa, (V/DF)

**Seared Cod**, orange gremolata carrot coconut cream, parsnip leek strata, vegetables

**NY Strip Steak**, Béarnaise sauce, fingerling potatoes, vegetable medley

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## THREE

*all gluten free*

**Truffles**, 2 Lemon Poppy Seed, 2 Mint (V/DF)

**Chocolate Cheesecake**, raspberry coulis

**Mascarpone & Marsala Semifreddo**, cherry sauce

**Seasonal Fruit Crisp** (DF/V nut free)