

RESTAURANT WEEK

Lunch \$25

Juices:

kale, spinach, cucumber, apple, ginger
beet and spiced apple
orange, carrot, turmeric
"iced chai" almond, cauliflower, date

Starters:

Fried Brussel Sprouts
sweet and sour mustard seed, pecan

Merguez Flatbread
manchego cheese, arugula, crema

Ginger Pork Skewers
roof top honey, sesame seed

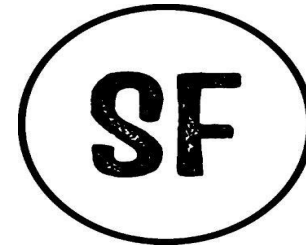
Main:

Broiled King Salmon
black bean glaze, basil, parsnip, satsuma orange

Chicken Tonkastu Salad
cabbage, baby carrot, asian pear, sweet lime dressing

TRACE Burger
cheddar cheese, pickles, dill aioli, brioche bun

FARMED | CRAFTED | SHARED



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