# **TRUE FOOD KITCHEN**

#### **NAPLES**

#### 3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

#### **FIRST**

Edamame Dumplings White Truffle Oil, Dashi, Thai Basil, Chef Matt's Magical Dust Veg

## Charred Cauliflower Medjool Dates, Harissa Tahini, Dill, Mint, Pistachio

#### **SECOND**

#### Organic Tuscan Kale Salad Organic Kale, Parmesan, Breadcrumbs, Lemon, Garlic Veg

#### THIRD

#### Teriyaki Quinoa Bowl VGF Regenerative Quinoa Brown Rice Blend, Broccoli,

Rainbow Carrots, Bok Choy, Snap Peas, Pickled Shiitake, Sesame Seeds

Lasagna Bolognese GF Diestel Farms Turkey Sausage, Mushrooms, Organic Spinach, Ricotta, Basil

## The Grass-Fed Burger\* Verde Farms Organic 100% Grass-Fed Beef, Mushroom,

Caramelized Onions, Organic Arugula, Parmesan, Umami Sauce





THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS