



**SAG-AFTRA
ONE UNION**

DINNER MENU
3 COURSES FOR \$45

APPETIZER
(PLEASE CHOOSE ONE)

CHEF'S DAILY VEGAN SOUP

ROMAINE SPEARS, CREAMY CAESAR, BRIOCHE CROUTON, GRANA
BRULÉD YELLOWTAIL, PLUM PURÉE, WATERMELON, YUZU CRÈME FRAICHE
PICKLED BEETS, WHIPPED RICOTTA, AVOCADO, SPICED PISTACHIO

ENTRÉE
(PLEASE CHOOSE ONE)

MERGUEZ PIZZA, HOUSE-MADE LAMB SAUSAGE, CRÈME FRAICHE, POTATO, PICKLED JALAPEÑOS
PAPPARADELLE, HOUSE-MADE CHORIZO, GRILLED SQUID, WILTED GREEN ROMANO SQUASH
SALMON, ROASTED CAULIFLOWER, ROMESCO, PICKLED PLUM
HANGER STEAK, CHARRED SOUBISE ONION, BRAISED TURNIPS & RADISHES, BACON JAM
ROASTED HALF JIDORI CHICKEN, SHELLING BEANS, CAVALO NERO, GARLIC JUS

DESSERT
(PLEASE CHOOSE ONE)

CHOCOLATE CRÉMEUX, PASSION FRUIT SAUCE, COCOA CRUMBLE, SESAME BRITTLE
BREAD PUDDING, CANDIED PECANS, BOURBON CARAMEL
ROASTED APPLE CRUMBLE, ALMOND, HONEY
BANANA CREAM PIE, SOFT VANILLA CUSTARD, HOUSE-MADE GRAHAM CRACKER