



devour menu

\$25 PER PERSON

first course option + second course option + dessert option

FIRST COURSE

House Salad *gf*

mixed greens / red onion / cheddar / mozzarella /
bruschetta tomato / alfalfa sprout / sunflower seed

Chicken Tortilla Soup

SECOND COURSE

Pueblo Chicken *gf*

Cajun dirty rice with bacon / mushroom / sautéed bell pepper /
caramelized onion / cheddar / mozzarella

Twin 7 oz. Pork Chop

scallion / apricot-onion marmalade

Orange Miso Salmon*

ginger-soy sauce / sesame rice cake / leek / spinach / asparagus / scallion

6 oz. Filet Mignon* *gf*

(add \$5)

herb butter / baked potato / chef's vegetables

DESSERT

Carrot Cake

cream cheese icing / candied walnut / cinnamon sugar carrot curl

Chocolate Terrine

double chocolate stout brownie / chocolate mousse /
chocolate sauce / whipped cream

gf – gluten-free

**consuming raw or undercooked food may result in foodborne illness*