



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

6 oz. Filet Mignon* *gf*

(add \$5)

herb butter / baked potato / chef's vegetables

Pueblo Chicken *gf*

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

Lemon-Caper Chicken

shiitake + spinach risotto / lemon-caper butter / radish /
pepper relish / serrano ham / pea shoot

Orange Miso Salmon*

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

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*

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