

Rood Food & Pie
17001 Madison
Lakewood

First Course

Choice Of:

Kimchi Fondue

Served with house-made curry + turmeric black Hawaiian sea salt focaccia, and rosemary + thyme focaccia

Whipped Goat Cheese & Blackberry Bruschetta

Goat cheese + wildflower honey, heirloom tomatoes, pom seeds, roasted pine nuts, balsamic reduction, arugula, grilled French sourdough

Crispy Sunchokes

Sunchokes, sweet teriyaki sake rub, lemongrass ginger dressing – Vegan

Second Course

Choice Of:

Asiago Crusted Chicken

Charred tomato, parmesan, smashed sunchokes, spinach + arugula

Vegan Ricotta Stuffed Tortellini

Basil and almond ricotta stuffed tortellini, romesco, pistou, basil emulsion, roasted pine nuts

Chili + Citrus Marinated Beef

Charred tomatillo salsa, chocolate mole, braised butter beans with chorizo pickled freso

Third Course

Choice Of:

Cognac Pumpkin

Clove and ginger spices, pumpkin, Swedish ginger cookie crust, whip cognac whip cream

Miso Apple + Apple Cider Reduction

Apples and cinnamon, wheat & cardamom crust, apple cider reduction caramel drizzle - Vegan

Smokey Black Raspberry

Thick dark chocolate, thin layer black raspberry jam, almond coconut crust, white peppercorns, lapsang souchong tea - Vegan GF

\$36

Tue, Wed & Thu Only