



October 16-20, 2018

MERGE

LOCAL RESTAURANT WEEK MENU

Soup or Salad, Regular Entree, Choice of Drink (draught beer or select wines*) \$30.18

OR

2 Soups or Salads, 2 Regular Entrees, 1 Bottle of Wine* \$65.18

Entrée Options as follows:

seasonal gnocchi - carrots, kale, squash, creamy carrot-tomato sauce, cashew parm, kale chips (V, GF, SF)

moroccan chickpea cakes - el ras hanout spices, seasonal gastrique, whipped tahini, sauteed kale and beets, pickled beans (V, GF, SF)

tostada - crispy corn tortilla, barbeque tempeh and lentils, rice and beans, pickled cabbage, chipotle cream sauce, and cheddar or daiya cheese (V* option with daiya, gf, NF)

adobo chicken thigh - coconut smashed potatoes, sauteed bok choy and red bell pepper, pico de gallo, garlic chips (gf option available upon request, NF, DF)

vegetable risotto - squash risotto, celery leaf parsley pistou, peppers, carrot, kale chips (VEG, GF, SF, NF)

herbed polenta cakes - squash, mushroom, roasted root vegetable cashew bechamel, sauteed kale, dressed arugula, cashew parm (V, GF, SF)

squash stew - curried squash, potato, mushroom, pickled greens and jasmine rice pilaf (V, GF, NF, SF)