

March 18, 2016

# Portland Dining Month

## 3 Courses for \$29

Soul Kitchen

### — \*\* FIRST \*\* —

Choose ONE Item

#### **GF ROASTED BEET SALAD**

Golden & Red Beets, Wild Greens, Cherry-Beet Dressing & Horseradish Cream

#### **TEMPURA SOFT SHELL CRAB**

Shaved Fennel Salad, Radish, Grapefruit & Orange Vinaigrette

#### **KAKUNI**

10-Hour Braised Pork Belly, Sweet Soy Glaze, Soft-Boiled Egg, Apple & Miner's Lettuce Salad

### — \*\* SECOND \*\* —

Choose ONE Item

#### **SOY & SAKE BRAISED BLACK COD**

Tokyo Scallions, Ginger, Kumquat Puree, Served with Steamed Rice

#### **GF MARY'S FREE RANGE CHICKEN**

Shitake, Oyster Mushrooms, Frisee, Black Truffle Sauce, Red Wine Demi-Glace

#### **GF PORK CHOP\***

Pea Shoots, Pea & Foie Gras Sauce

### — \*\* THIRD \*\* —

#### **GF SAKE GELÉE**

Tropical Fruits, Marionberry Sauce, Yuzu Cream

**GF=Gluten Free**

Menu items are subject to change due to market availability.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne illness. Substitutions politely declined.