

# GLUTEN FREE MENU (DINNER)



## APPETIZERS

- Tortilla Soup • Avocado Mousse, Charred Corn and Cilantro* 9
- Brussels Sprouts • Fried and tossed with a Yuzu Vinaigrette and Chili Pistachios* 12
- Sweet Potato and Tahini Spread • Date Vinegar, Sesame Seeds and Raw Vegetables* 12
- Kabocha Squash • Roasted and tossed with Togarashi Spice and Lemon Syrup* 12
- Shrimp Cocktail • Yuzu-Dashi Poached Shrimp with a Sake Cocktail Sauce* 15
- \*Tuna Kilawin • Filipino Style Tuna Ceviche with Taro Root Chips* 16
- Vietnamese Pork Belly • Crispy Pork Belly with Apples, Herbs and a Nuoc Cham Dressing* 16

## SALADS

- House Salad • Mixed Greens with Edamame, Avocado, Sunflower Seeds, Feta Cheese and Green Goddess Dressing* 8/16
- \*Mari's Grilled Salmon Cobb Salad • Tomatoes, Cucumbers, Bacon, Eggs, Scallions and Avocado with a Dijon Vinaigrette* 24

## MAINS

- \*Mari Burger • Sirloin & Ribeye Patty with Grilled Onions, Bacon, Cheddar, 1000 Island, Lettuce and Tomato* 19
- Eggplant Lasagna • Layered Zucchini, Squash and Eggplant with Tofu 'Ricotta', Marinara and Cashew 'Parmesan'* 21
- Gluten Free Penne • Beef Bolognese or Chicken Carbonara or Vegetable Ragu* 22
- Beef 'Tagine' • Moroccan Spiced Stew with Apricots, Chickpeas, Almonds, Coriander, Lemon and White Rice* 23
- \*New Zealand King Salmon • Creme Fraiche Potato Puree with French Beans and a Red Wine Butter Sauce* 28
- \*New York Strip Steak • Served with Grilled Asparagus, Mashed Potatoes and Sauce Bordelaise* 40

» (\*) Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies. Items prepared in the fryer may be prepared with items that contain wheat and flour.