



## UNIVERSITY CITY DINING DAYS • JULY 16TH - 26TH

\$40 BEFORE TAX AND GRATUITY

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### FIRST COURSE

choose one

#### Berry and Basil Salad

Macerated Local Blueberries, Shaved Purple Haze Goat Cheese,  
Toasted Almonds, Avocado, Blueberry Balsamic Infusion

#### Mixto Board

Artisanal Cured Spanish Meats and Cheeses,  
Pickled Guindilla, Giardiniera, Sourdough Baguette,  
Roasted Garlic Dulce de Leche, Orange Blossom Honey, Purple Mustard

#### Frito Misto

Fried Calamari, Shishito Peppers,  
Sweet Peppers, Calabrian Salsa de Tomate

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### SECOND COURSE

choose one

#### Grilled Coulotte Steak

Purple Asparagus, 72 Hour House Made Steak Sauce

#### Black Cod

Confit Sunchoke, Champagne Buerre Blanc,  
Blonde Frisée and Reddress Salad

#### Pasta Norma

Roasted Eggplant, Cherry Tomato, Fresh Basil,  
Calabrian Blush Sauce, Herbed Ricotta  
Served with GTC House Made Bread

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### THIRD COURSE

choose one

Caramelized Peach Hand pie  
with Malted Vanilla Ice Cream

Or

Chocolate Torte