



October 16-22, 2017

## MERGE

### LOCAL RESTAURANT WEEK MENU

Soup or Salad, Regular Entree, Choice of Drink (draught beer, signature cocktails & select wines) \$30.17

2 Soups or Salads, 2 Regular Entrees, 1 Bottle of Wine \$65.17

Entrée Options:

**sweet potato gnocchi** - carrots, squash, kale tossed in a sage cashew bechamel (V,GF)

**moroccan chickpea cakes**- el ras hanout spice, sour cherry gastrique, red pepper curry, string beans, kale, beets, toasted cashews (V, GF)

**tostada** - crispy corn tortilla layered with barbeque bean curd, rice and beans, pickled cabbage, chipotle cream sauce, and cheddar or daiya cheese (VEG or\*V, gf )

**sesame ginger chicken** - braised organic chicken leg, baby bok choy, cucumber and carrot slaw, roasted potatoes (GF)

**shrimp risotto** - sage walnut shrimp, sweet pea and carrot risotto, tomato coriander jam (GF)

**teriyaki portabella bowl** - red pepper, bok choy, carrot, bean sprouts tossed in sweet chili sauce, with vermicilli rice noodles and served in a rice paper bowl (the bowl is not GF) (V, gf)

**pumpkin curry bowl** - local oyster mushrooms, carrot, red pepper, zucchini, bean sprouts, purple sticky rice, pumpkin seed garnish (V, GF)