



Sweetwater Harvest Kitchen

Dinner

(\$35 per person)

Starter

Vegan Soup - Chef crafted specialty soup of the day

Sweetwater House Salad - Mixed Greens, avocado, quinoa, goat cheese + almonds w/maple, lime, sesame dressing

Patatas Bravas - Roasted potatoes topped w/chipotle sauce, parmesan cheese + cilantro

Drunken Shrimp - Shrimp sauteed in sake, guajillo pepper, butter + shallots; served w/gluten free toast

Entree

Chile Relleno - Roasted poblano chile pepper stuffed w/quinoa, mushrooms + zucchini served w/roasted tomato sauce, creamy cashew "cheese" + black beans (vegan)

Salmon Donburi - Japanese style Atlantic salmon in a tamari, sake + butter pan sauce over brown rice w/peas, scrambled egg, pickled watermelon radish + scallion

Japchae Korean Glass Noodle Stir Fry w/Bison - Yam noodles stir fried w/local bison, carrot, celery, onion + wilted spinach in coconut amino + sesame sauce. (Ask for siracha if you like it spicy!)

Filet Mignon - Served w/housemade demi-glace, smashed red potatoes + asparagus (+6)

Sweet

Chocolate Avocado Mousse - Decadent + vegan

Carrot Cake - Our most famous gluten free delight!

Pear Almond Tart - Served w/fresh whipped cream

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1512 Pacheco St.

(505) 795-7383

<http://www.sweetwatersf.com>