

PRIX FIXE MENU



Dining
on the
Sixth

THREE COURSE MENU | \$36

COURSE ONE

Water Dog Caprese Salad

sliced mozzarella, fresh tomatoes, balsamic reduction & fresh basil garnish, crispy shallots, finished with a pinch of Maldon sea salt

Spinach Salad

fresh spinach, hard boiled egg, bacon, red onion, dried cranberries, crumbled feta with **WATER DOG** vinaigrette

Esquites

Mexican street corn off the cob

COURSE TWO

Roasted Lemon Half-Chicken

lemon citronette, sautéed green beans, mushroom, served atop whipped potatoes

Eggplant Milanese

lightly-breaded eggplant with an arugula, heirloom tomato, shaved parmesan & red onion salad, **WATER DOG** vinaigrette & chipotle aioli

Ahi Tuna & Salmon Poke Bowl

avocado, watermelon radish, edamame, cucumber, pickled ginger, scallion, crispy shallots, kimchi, seaweed salad, corn

choose: white rice, brown rice, 5 grain blend or mixed greens

DESSERT

Gluten Free Flourless Chocolate Torte

rich and luxurious chocolate torte, baked without flour, a truly "less-guilty" pleasure!

Carrot Cake

rich layers of carrot cake and sweet cream cheese frosting