

Wicked

First Course

Quadling County Split Pea Soup

~ or ~

Magic Arugula Salad- Humboldt Fog- Cranberry- Candied Pecans

Main Course

Cyclone Day Boat Scallops P.E.I. Mussels- Chorizo- Fingerling Potatoes

~ or ~

Munchkinland Wild Mushroom Tamale Pie- Chanterelles- Truffle Tremor

Dessert

Fiyero Madeleines

\$39/per person

"Wicked Cocktails" for the young and young-at-heart

The Green Elixir - \$12

*Blue Ice Vodka, Mango Puree, Lemonade, and Blue Curacao
garnished with a Lemon Twist and Cherry, served 'up' in a martini glass*

The Glinda - \$7

*Sprite, Grenadine, and Blood Orange Juice served over ice with a 'Ruby' on top
(non-alcoholic)*

Natura Bottled Water

Environmentally friendly "in-house" bottled water

Still or sparkling - \$5 per table

Roots produce is proudly local and organic whenever possible.
We only serve naturally raised meats and sustainably caught seafood.

18% gratuity added to parties of six guests or more.

Corkage is \$20 per 750ml.