

Dinner

[5:30 - close]

The Kitchen is excited to announce that we will be donating 20% of sales from Monday night community night to The GroWE foundation and The School Food Project. Please visit <http://www.growefoundation.org/> and <http://bvsd.org/> for more information.

FAMILY DINNER 47 per person for the entire table

Steamed Maine Mussels & Garlic Fries / Summer Squash Salad & Kerchief Pasta / Grilled Pork Steaks / Eton Mess

Cheese Board – Fourme D’Ambert & local honey, Humboldt Fog & olive tapenade, Roomano & candied almonds with udi’s bread [8 each or 3 for 17]

Charcuterie Board – La Quercia Prosciutto & cornichon, Chicken Liver Pâté & cherry jam, Country Terrine & dijon [10 each or 3 for 17]

Half Dozen Oysters – with cucumber champagne mignonette 17

[NIBBLES] 6 each or 3 for 15

French Fries / Garlic Fries / Marinated Olives / Spiced Nuts / Kitchen Hummus / Kitchen Tomato Soup

Roasted Beets / Mac n Cheese / Green Salad / Sautéed Greens / Marinated Cucumbers

[VEGETARIAN] 11

Summer Squash Salad – chèvre, almonds, mint & lemon

Wood Roasted Vegetables – harissa yogurt & parsley

Mushrooms on Toast – with herbs & spicy greens

Fava Bean Bruschetta – peas, mint, lemon & parmesan

Gioia Buratta – poached cherries, basil & toast

[MEAT & FISH] 12

Sautéed Laughing Bird Shrimp – with wild samphire salad

Bowl of Maine Mussels – fresno chili, thyme & cream

Roast Duck – cherries, frisée & cure farm baby carrots

Smoked Mackerel – cucumber, olives, chickpeas & chili

Cure Farm Lambs Liver – with parsley root & cherries

[PASTA] 15

Hand Rolled Gnocchi
green beans, basil pesto & parmesan

House Cut Kerchief Pasta
colorado quinoa greens & ham

House Cut Tagliatelle
cure farm broccoli, chili & ricotta

[MAINS]

Farmer John’s Red Wheat Berries – with grilled cure farm broccoli, marinated chickpeas, pickled hazel dell mushrooms, preserved lemon & summer savory 19

Marinated Hanger Steak Frites Char Grilled – with cure farm spicy greens & maître d’hôtel butter 21

Colorado Rainbow Trout Pan Seared – with mashed yukon gold potatoes, sautéed cure farm greens & basil anchovy dressing 24

Long Farm Pork Shoulder Steak Char Grilled – with bacon potato hash, grilled cure farm shallots & tomatillo cilantro salsa 23

Alaskan Halibut Olive Oil Poached – with leeks, roasted hazel dell mushrooms, paul’s hakuri turnips, cure farm fava beans, capers & broth 31

Thank you for joining us, The Kitchen is proud to support our local farmers and ranchers. Our ingredients are organic, natural and free-range wherever possible. An 18% gratuity will be added to parties of 6 or more. www.thekitchencafe.com 1039 Pearl Street, Boulder CO 80302 PH:303-544-5973 FX:303-544-0092