

# 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

## NIBBLES

French Fries / Garlic Fries / Marinated Olives / Spiced Nuts / Kitchen Hummus / Kitchen Tomato Soup 6

Cheese Board – Oregon Blue & honey, Vella Dry Jack & candied almonds, Humboldt Fog & olive tapenade with udi's bread [6 each or 3 for 17]

Charcuterie Board – La Quercia Prosciutto & cornichon, Country Pork Terrine & dijon, Chicken Liver Pâté & apples [6 each or 3 for 17]

½ Dozen Bagaduce River Oysters – with lemon 17

## STARTERS

[VEGETABLES] 11

[MEAT & FISH] 12

[PASTA] 15

Abbondanza Bean Salad – red onion, celery & cilantro

Prosciutto Fritters – goat gouda & tartar sauce

Hand Rolled Gnocchi

Monroe Farm Cabbage – gorgonzola, apple & caraway

Seafood Terrine – crab, salmon, herb salad & toast

alla bolognese with parmesan & chives

Monroe Farm Beets – arugula, orange, pecans & chèvre

Slow Roast Duck – frisée, bacon & cure farm hen egg

Herb Ricotta Cavatelli

hazel dell mushrooms & pea sprouts

## MAINS

Colorado Quinoa & Grilled Rapini – with marinated chickpeas, fresno chili, lemon zest & roasted kalamata olives 19

Marinated Hanger Steak Frites Char Grilled – with arugula salad & maître d'hôtel butter 21

Colorado Rainbow Trout Pan Roasted – with mashed yukon gold potatoes, sautéed lacinato kale, verjus beurre blanc & herb salad 24

Cassoulet – with slow roasted duck leg, house made pork sausage, abbondanza farm shell beans, root vegetables & thyme bread crumbs 25

Maine Diver Scallops [Diver, Tim Robinson] Pan Seared – with abbondanza farm bean ragoût, monroe farm celery root, salsa verde & sprout salad 28

Grimaud Farm Duck Breast Pan Seared - soft yellow polenta, juniper, balsamic & roasted pear salad 28

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](http://www.thekitchencafe.com) 1039 Pearl Street, Boulder CO 80302 PH:303-544-5973 FX:303-544-0092