



Sweetwater Harvest Kitchen

Dinner

(\$40 per person)

Starters

Vegan Soup - Chef's Daily Creation

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

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

Entrées

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

Hunter's Chicken - Organic roasted chicken w/mushroom shallot sauce; served w/sauteed kale + roasted potatoes

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!)

Fish Special: Barramundi - Topped with pomegranate seeds + buerre blanc; served w/ sauteed kale + green rice + \$4

Sweets

Carrot Cake - House specialty!

Chocolate Pie - Decadent vegan delight

Tres Leches Cake

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<http://www.sweetwatersf.com>