

WORKSHOP

KITCHEN + CULTURE

WORKSHOP IMPROV

NO HOLDS BARRED, KITCHEN-INSPIRED TASTING MENUS. TRUST US. YOU'RE IN GOOD HANDS

3
COURSES

55 +30 FOR WINE AND BEVERAGE PAIRINGS

TAKE YOUR PICK

5
COURSES

85 +45 FOR WINE AND BEVERAGE PAIRINGS

START & SHARE

CHEF/OWNER **KENNY KAECHELE**
CHEF DE CUISINE **JESS PALMER**

FRIED CAULIFLOWER	DUKKAH, GREEN OLIVE, HARISSA AIOLI	16
BISON TATAKI	EDAMAME, WOODS, PICKLED SHALLOT, BLACK VINEGAR CASHEWS, YUZU KOSHO MAYO	22
● WILD HAMACHI TOSTADA	ACHIOTE, LIME, AVOCADO CREMA, SALTED CUCUMBER & MANGO, PICKLED JALAPEÑO	20
BABY GEM LETTUCE	CRISPY ARTICHOKE, GOAT YOGURT EMULSION, SNAP PEAS, MARCONA ALMONDS, MANCHEGO	18
LOCAL BUTTER LETTUCE	HONEY MISO DAIKON, FENNEL, SHISO VINAIGRETTE, PUFFED RICE	17
SMOKED LAMB RIBS	TAMARIND BBQ GLAZE, CHARRED CABBAGE & RADISH SLAW, COCONUT ROTI	19
● PAN SEARED SCALLOP	TAGLIARINI, SAFFRON CREAM, ASPARAGUS, LEMON & VANILLA CRUMB	22



#WORKSHOPYYC
LIKE WHAT YOU SEE?
SHARE IT.



NEED SOME SPACE?
BOOK YOUR EVENTS
HERE

NOTES GLUTEN OR OTHER FOOD ALLERGIES CRAMPING YOUR STYLE?
LET US KNOW, WE'LL WORK THROUGH IT TOGETHER.

SIX OR MORE IN YOUR PARTY?
THERE'S A SERVICE CHARGE OF 18% APPLIED TO YOUR BILL

MAIN

INDIVIDUAL / SHARE FRIENDLY PLATES

- **PACIFIC COD** RED CURRY SHELLFISH BISQUE, GREEN PEA PAKORA, LEMONGRASS TERIYAKI BRASSICAS 36 / 68
- ROAST CHICKEN BREAST** SCALLION WHIPPED POTATO, MISO CHICKEN GRAVY, ROASTED SHIITAKE, SZECHUAN BLACK GARLIC GREEN BEANS 34 / 60
- CHURRASCO FLAT IRON STEAK** GORGONZOLA POTATO GRATIN, SALSA VERDE MARINATED GREEN CABBAGE, TOBACCO ONIONS, GUAJILLO JUS 42 / 80
- 2 CUTS OF ALBERTA LAMB** MUSTARD SEED GNOCCHI, SAUTÉED MUSTARD GREENS, PARMESAN CIPPOLINI SOUBISE, PEPPADEW JAM 44 / 85
- GRILLED KOHLRABI STEAK** RED CHIMICHURRI, FETA BUCKWHEAT RISOTTO, SPROUTED LEGUMES, SPRING VEGETABLES, SMOKED TOMATO BROTH 30 / 48
- **GRILLED SALMON** BACON, RICOTTA & LEEK ORZO, WILTED ARUGULA, CHERRY TOMATO COMPOTE, SUMAC POTATO CRISPS 34 / 60

A LITTLE EXTRA

- GNOCCHI** ROASTED MUSHROOMS, BLACK TRUFFLE PARMESAN CREAM 12
- TRIPLE COOKED POTATOES** SAFFRON GARLIC REMOULADE 10
- CRISPY BRUSSELS SPROUTS** CHILI, MAPLE, SEA SALT 12

DESSERT

HOUSEMADE EVERYTHING

COCONUT LEMON SEMI FREDDO CARAMELIZED WHITE CHOCOLATE CRÉMEUX, BLUEBERRY PRESERVES, BROWN BUTTER CRUNCH 12

ESPRESSO CHOCOLATE TORTE MASCARPONE MOUSSE, OLIVE OIL & BROWNIE CRUMBLE, SALTED CARAMEL GELATO 12

LOCALLY ROASTED PHIL & SEBASTIAN COFFEE

BREWED SINGLE ORIGIN COFFEE 3

ESPRESSO 3.5

AMERICANO 3.5

CAPPUCCINO 5

LATTE 5

TEA

MATSU KAZE PREMIUM HOUJICHA TEA 5



WORKSHOP HAS PARTNERED WITH OUR FRIENDS AT PHIL AND SEBASTIAN TO BRING YOU THE VERY BEST IN SMALL BATCH, LOCALLY ROASTED SINGLE ORIGIN BEANS