



*\*Please tell your server if you or guests in your dining party have a gluten allergy.*

## **Gluten-Free Menu Items – Summer 2008**

### **Appetizer**

#### ***Edamame***

Whole soy beans steamed and served hot (no soy sauce)

### **Salads**

#### ***Mixed Greens Salad***

With grape tomatoes, toasted pumpkin seeds and light balsamic dressing

#### ***Baby Spinach Salad***

With Anjou pears, Salmon Valley blue cheese and toasted pine nuts

#### ***Vine-Ripe Summer Tomato & Fresh Mozzarella Salad***

With arugula, sweet basil pesto and toasted pine nuts (no toast)

### **Entrées**

#### ***Grilled Boneless Ruby Red Trout***

With chive new potatoes, fresh roasted vegetables and broiled lemon

#### ***Cedar Plank Atlantic Salmon***

With fresh asparagus, sweet carrots and chive-roasted red bliss potatoes

#### ***Grilled Portobello Turkey Burger (bun-less)***

Under melted Mozzarella cheese with sliced tomato (no bun, no mustard)

#### ***Filet Mignon, Chicken or Scallops - Order plain, grilled with olive oil, salt and pepper***

(No char crust, marinade, au jus, sauce, glaze, rub or seasoning mix.)

### **Dessert**

***Fresh Fruit Mini*** with mango and pineapple

### **Sides**

**Roasted chive red potatoes**

**Steamed leaf spinach**

**Roasted asparagus** (no soy sauce)

**Roasted corn on the cob** (no silk sauce)

**Roasted vegetables** (no soy sauce, silk sauce or curry sauce)

*The restaurant is not an allergen-free environment. Seasons 52 makes every effort to provide complete and current content information; however, due to the hand crafted nature of our menu items and variations in vendor supplied ingredients, we cannot make a guarantee regarding the allergen content of any menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item, and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.*