

DOWNTOWN  
RALEIGH

MONDAY, AUGUST 22 - SUNDAY, AUGUST 28  
3-COURSE PRIX FIXE DINNER FOR \$20  
TAX AND TIP NOT INCLUDED  
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

RESTAURANT  
WEEK  
DINEDOWNTOWNRALEIGH.COM

THE IRREGARDLESS  
CAFE & CATERING

┌ \$20 ┐

## FIRST COURSE (choose one)

**Cup of Soup** A cup of our home-made soup of the day

**Mini Middle Eastern Platter** A Middle Eastern appetizer featuring a scoop of hummus, tabouli and butter bean pâté. Accompanied by grilled pita wedges and kalamata olives.

**Caesar Salad** Fresh romaine lettuce leaves tossed with lemon Parmesan dressing and garnished with garlic croûtons.

**Bruschetta** Roma tomatoes, roasted peppers, fresh Chapel Hill creamery mozzarella cheese and artichoke hearts tossed in balsamic vinaigrette and served on freshly grilled bread.

**Boston Bibb** Bibb lettuce with roasted vegetables and citrus poppy seed vinaigrette

## SECOND COURSE (choose one)

**Vegetable Curry (vegan)** A mixture of fresh sautéed cauliflower, zucchini, eggplant, squashes and onions with our secret curry recipe served over lentil brown rice, with orange cranberry ginger chutney topped with walnuts.

**Portabella Polenta (vegan)** Portabella mushroom caps marinated in fresh herbs and balsamic vinegar. Grilled and served over local stone ground polenta “cakes”, sautéed spinach & carrots, then drizzled with a parsley pesto sauce.

**Chile Relleno Mendez** Poblano pepper roasted and stuffed with cilantro rice, and Spanish ratatouille (squashes, corn, onion, smoked jalapeños.) Served on a stone black bean cake and topped with melted jack cheese, roasted sweet pepper coulis, and balsamic reduction.

## THIRD COURSE (choose one)

Fresh Fruit Crisp (vegan)

Vanilla Bean Crème Brûlée

Chocolate Peanut Butter Crunch Cake

