



NOVO RESTAURANT & LOUNGE

Monday-Saturday: 11:00 a.m.-9:00 p.m.

Sunday: 5:00-9:00 p.m.

\$48 PER PERSON

FIRST COURSE (choose one):

BEET & BURRATA - beets and whipped burrata, pepita seeds, pickled onion, mint, dried cranberries, balsamic vinaigrette, salted lemon zest with herbs GF | VG

ROASTED TAHINI CAULIFLOWER - baharat dusted cauliflower with roasted red pepper-tahini sauce topped with chili-lime cashews GF | V | *Contains Nuts

SECOND COURSE (choose one):

PORK CARNITAS SOPES

Three house made thick corn tortillas, caramelized slow roasted pork, sweet and sour escabeche, salsa, cilantro, queso fresco (gfo, s)

CHOW NOVO

Ras el hanout spiced butternut, mushrooms, spinach, crispy sage, shoestring sweet potato, spiced pecans, pomegranate seeds (gf, df, contains nuts)

GRILLED SALMON SALAD

Spinach, sliced apple, pickled fennel, dried cherries, spiced pecans, blue cheese, cranberry vinaigrette (gf, dfo, contains nuts)

THIRD COURSE (choose one):

CHOICE OF HOUSE-MADE DESSERT

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