



Salem Restaurant Week Spring 2017 Dinner Menu

Join us to experience Chef Leah Dubois culinary vision, and innovation. Chef Leah has a sensibility for tasty, high-vibrational offerings mixed with creative twists on classic cuisine.

Two luscious courses of organic goodness for \$15

Fantastic Entrée – Warm bowl, or Grilled Wrap with 2 sides

- ❖ The Goddess - Our Signature Dish with supreme Ginger Nama Shoyu Sauce nurturing carrots, beets, broccoli, kale, & tofu or sprouted legumes, gracing short-grain brown rice.
- ❖ The Swami - Sweet Curry Miso Sauce initiating a flavorful mix of tamar almonds, raisins, shredded carrots, broccoli, kale, & sweet onions over brown rice with a sprinkle of nutritional flakes.
- ❖ The Green Goddess - Ginger Nama Shoyu Sauce enhanced by fresh garlic & high lignan flax oil, empowering avocado, broccoli, kale, & tofu or sprouted legumes over short grain brown rice.

Or pick any bowl, wrap, salad from menu.

Delightful Dessert - The Blessing, a lavender gelato sundae dressed with coconut, pistachios, and warm cinnamon syrup

Life Alive Salem

281 Essex Street, Salem MA 01970

Phone: 978.594.4644 / Open daily 10 am – 9 pm