



## LUNCHEON MENU

All selections are subject to seasonal change. Price does not include tax or gratuity.

### Menu One

\$25.00 per person

#### FIRST COURSE

*(choice of)*

**Butter Lettuce Salad** Kalamata olives, caramelized walnuts and feta cheese

**Organic Tomato Salad** Baby arugula, burrata cheese, shaved red onion, garlic-herb crostini, balsamic vinaigrette

**Crab Cake** Sweet corn arepa, chive oil, crispy boniato

#### Chef's Soup of the Day

#### SECOND COURSE

*(choice of)*

**Waldorf Salad with Grilled Chicken Breast** Michigan apples, black walnuts, Point Reyes blue cheese, red grapes

**Cauliflower Gratin** Baby eggplant fritters, black Tuscan kale, curried carrot purée

**Grilled Quail Salad** Baby frisée, radicchio, crumbled goat cheese, fig-balsamic vinaigrette

**Tramezzini** Roman-style sandwich: Prosciutto di Parma, Tuscan salami, fresh mozzarella and provolone cheeses, tomato salad

**The Black Sheep** 6 oz lamb burger on a pretzel bun, porter cheddar cheese, basil-mint mayo, arugula, onion, tomatoes, home style fries

#### DESSERT

*(choice of)*

**Chocolate Bombe** Chocolate mousse with a bittersweet chocolate shell and pistachio cream

**Lemon-Lime** Lemon cheesecake, fresh berry coulis, mini Key lime pie

**Selection of Gelatos or Selection of Sorbets**



## LUNCHEON MENU

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### Menu Two

\$33.00 per person

#### FIRST COURSE

*(choice of)*

**Roasted Apple and Watercress Salad** Point Reyes blue cheese, maple-glazed pecans and sherry vinaigrette

**Pan Roasted Polenta** Black olive tapanade, micro greens and white anchovy salad, shaved parmesan

**Crab Cake** Sweet corn arepa, chive oil, crispy boniato

#### Chef's Soup of the Day

#### Entrée

*(choice of)*

**Caesar Salad with Grilled Chicken** Romaine lettuce, garlic croutons, creamy Caesar dressing, anchovy

**Acorn Squash Ravioli** Candy-stripe beets, caramelized walnuts, brown sage butter

**Cauliflower Gratin** Baby eggplant fritters, black Tuscan kale, curried carrot purée

**Scottish Salmon** Miso glaze, bamboo rice, baby bok choy, lobster-uni emulsion, watermelon radish salad

**Duck Confit** Green lentils, grilled radicchio and red onion salad

**The Black Sheep** 6 oz lamb burger on a pretzel bun, porter cheddar cheese, basil-mint mayo, arugula, onion, tomatoes, home style fries

#### DESSERT

*(choice of)*

**Chocolate Bombe** Chocolate mousse with a bittersweet chocolate shell and pistachio cream

**Lemon-Lime** Lemon cheesecake, fresh berry coulis, mini Key lime pie

**Selection of Gelatos or Selection of Sorbets**



## LUNCHEON MENU

All selections are subject to seasonal change. Price does not include tax or gratuity.

### Menu Three

\$39.00 per person

#### FIRST COURSE

*(choice of)*

**Roasted Apple and Watercress Salad** Point Reyes blue cheese, maple-glazed pecans and sherry vinaigrette

**Pan Roasted Polenta** Black olive tapanade, micro greens and white anchovy salad, shaved parmesan

**Crab Cake** Sweet corn arepa, chive oil, crispy boniato

**Baby Octopus** Oil cured olives, soft polenta, oven dried tomatoes, parsley and red onion relish, lemon and capers

#### Chef's Soup of the Day

#### Entrée

*(choice of)*

**Cauliflower Gratin** Baby eggplant fritters, black Tuscan kale, curried carrot purée

**Diver Scallops** Avocado-Yuzu puree, purple sticky rice, jicama and mango slaw

**Lobster Curry** Purple sticky rice, opal basil, bamboo shoots, curry-coconut cream sauce

**Free Range Chicken** Sweet corn tamale, red molé, roasted chayote squash

**Steak Frites** Grilled 8oz hanger steak, pommes frites, haricot verts, basil pesto

#### DESSERT

*(choice of)*

**Chocolate Bombe** Chocolate mousse with a bittersweet chocolate shell and pistachio cream

**Crème Brûlée Sampler** Mexican Chocolate, Vanilla, Chai

**Lemon-Lime** Lemon cheesecake, fresh berry coulis, mini Key lime pie

**Selection of Gelatos or Selection of Sorbets**