## **Amuse Bouche** (CHOOSE ONE)

# **v** Spicy Jamaican Black Bean Soup

Tomato, Chilies, Carrot, Onion, Celery, Garlic, Mango Salsa, Cilantro

# **Shrimp Shumai Dumpling**

White Shrimp, Shiitake Mushrooms, Egg, Green Onion, Spicy Sesame-Citrus Ponzu Sauce, Cilantro



\*Consuming raw or undercooked meats such as Prime Filet Mignon may increase your risk of foodborne illness

#### Do you have a food allergy?

Our team wants to keep you safe. Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanuts, tree nuts, sesame products and other potential allergens in the food production areas of our facility.

Questions? Please speak with a manager.

### **Three Course Lunch** \$24.00 per Person

## **Entrées** (CHOOSE ONE)

# **W** King Oyster Mushrooms with Cauliflower Mash

Butter Seared Mushrooms, Asparagus, Mushroom Gravy, Truffle Infused Chimichurri

#### **Smoked Pastrami Crusted Salmon**

Applewood Smoked Peppercorn and Coriander Crusted Salmon, Pastrami Brine, Red Sauerkraut, Onion, Buttermilk Spaetzle, Italian Parsley, Chives, Whole Grain Mustard Sauce

#### **Buttermilk Fried Chicken**

Crispy Chicken, Yukon Gold Mashed Potatoes, Green Beans, Roasted Shallot + Sherry Almond Butter, Country Gravy, Italian Parsley

#### Cajun Meatloaf

Beef and Pork Meatloaf, Worcestershire, Bell Pepper, Onion, Celery, Garlic, Dirty Rice with Chicken Liver, Creole Sauce, Green Onion

## **Prime Filet Mignon\*** \$60.00

Kalbi Marinated 6.5oz USDA Prime Center Cut Filet Mignon, Yukon Gold Mashed Potatoes, Spicy Stir Fry Green Beans, Ponzu Sauce, Mixed Micro Greens Chef's Recommendation is Medium Rare

# **Finish**

(CHOOSE ONE)

# $(v)^2$ Savory

Mango-Wheat Berry Salad, Napa Cabbage, English Cucumber, Carrot, Red Onion, Sesame-Ginger Lime Vinaigrette, Cilantro, Lime

#### Sweet

Passion Fruit Panna Cotta, Lime-Jasmine Green Tea Syrup, Pineapple, Mango, Kiwi, Raspberries

# **Additional Offerings**

(v) Pretzel Rolls \$4.50 (3 pcs.)

# **v** Spicy Stir Fry Vegetables

Hon Shimeji Mushrooms, Napa Cabbage, Onion, Bell Peppers, Carrot, Celery, Garlic, Sesame Oil, Spicy Ginger-Soy Sauce, Toasted Sesame Seeds \$5.50

# **Apple Cider Mojito Spritzer**

Non-Alcoholic \$5.50

#### French Press Coffee

Featuring Caffe Vita - Luna Blend \$4.00 (17 oz.) or \$5.00 (34 oz.)

#### **DRY Sodas**

Cucumber, Vanilla, Rainier Cherry \$3.50

#### Tea

Iced or Hot