

Amuse Bouche
(CHOOSE ONE)

Ⓥ Fried Cauliflower

Crispy Battered Cauliflower, Pesto White Wine Aioli,
Lemon, Garlic, Pine Nuts, Parmesan Cheese,
Pistachios, Italian Parsley

Hawaiian Ahi-Shrimp Poke*

Fresh Ahi Tuna, White Shrimp, Sweet Onion, Ogo,
Garlic, Red Radish, Wakame, Soy Sauce,
Soy-Sesame-Yuzu Dressing, Red Chili Flakes,
Black Sesame Seeds, Yuzu Tobiko



**Consuming raw or undercooked meats such as Ahi-Shrimp Poke,
Black Cod, and 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
\$25.00 per Person

Entrées
(CHOOSE ONE)

Ⓥ² White Bean and Jackfruit Chili

Jack Fruit, White Beans, Green Chile Salsa Verde,
Garlic, Onion, Cumin, Chipotle Chili Powder, Corn Stock,
Roasted Corn Kernels, Lime, Avocado,
Crispy Corn Tortilla Strips, Cilantro

Miso Glazed Black Cod*

Crispy Skin-On Miso Marinated Black Cod,
Braised Baby Bok Choy, Toasted Sesame Oil, Sweet Rice Wine,
Sake, Grilled Shiitake Mushrooms, Snow Peas,
Ginger-Garlic Soy Sauce, Jasmine Ginger-Scallion Rice,
Toasted Sesame Seeds, Citrus-Ponzu Reduction
Chef's Recommendation is Medium-Rare

Fire-Grilled Pollo Asado

Citrus Asado Marinated Chicken, Sonoma Masa Cake,
Roasted Poblano Peppers, Fire-Grilled Corn Kernels,
Jack Cheese, Tortilla Sauce, Cilantro, Garlic, Onion,
Tomatillo Salsa Fresca

French Onion Dip Smash Burger

Natural Angus Beef Patty, Braised Chuck Roast,
Brioche Bun, French Onion Jam, Burger Baste,
Worcestershire, White Wine, Tabasco, Swiss, Parmesan,
Mozzarella, Caramelized Onions, French Onion Au Jus,
House-Cut Fries

Prime Filet Mignon*
\$57.00

6.5oz USDA Center-Cut Filet Mignon,
Parmesan Potato Purée, Veal Demi-Glace, Red Wine,
French Onion Jam, Crispy Onions, Parmesan Crisp, Chive
Chef's Recommendation is Medium-Rare

Finish
(CHOOSE ONE)

Ⓥ² Savory

Quinoa Stuffed Cremini Mushrooms, Onion, Carrot,
Celery, Porcini Mushroom, English Peas, Basil,
Silken Tofu, Plant Based Parmesan Cheese,
Lemon Juice, Vegetable Stock, Italian Parsley

Ⓥ Sweet

Crème Caramel Custard, Dark Caramel Sauce

Additional Offerings

Ⓥ Mini Mantecada Muffins

Served With Agave-Orange Butter
\$4.75 (5 pcs.)

Ⓥ² Roasted Root Vegetable
with Crispy Quinoa

Golden Beets, Celery Root, Onion, Parsnips,
Carrots, Garlic, Honeycrisp Apple,
Crispy Quinoa, Fresh Herbs
\$5.75

Prickly Pear Margarita

Non-Alcoholic \$5.75

French Press Coffee

Featuring Caffè Vita – Luna Blend
\$4.25 (17 oz.) or \$5.50 (34 oz.)

A'Siciliana Sodas

Pomegranate, Lemon, Mandarin \$3.75

DRY Sodas

Cucumber \$3.75

Tea

Iced or Hot \$4.50