

Three Course Lunch
27.50 per person

Amuse Bouche
(Choose one)

Roasted Delicata Squash Soup
saffron orange cream, toasted hazelnuts,
fried sage, onion, garlic, pepita oil

Smoked Salmon Rillette
dill horseradish crème fraîche,
pickled shallots, chive,
lemon, white wine vinegar,
rye crisp, cucumber



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.

Entrées
(Choose one)

Maitake Steak
soy glaze, sweet rice wine,
parsnip almond purée, charred broccolini,
crispy lentil gremolata, black garlic onion jus

Shrimp and Chorizo Ravioli
house made ravioli, saffron cream sauce,
lemon zest, onion, garlic,
crispy sofrito pangrattato, parsley oil,
micro parsley

Cider-Brined Airline Chicken
chive and Gruyère cheese spoon bread,
braised cipollini onions, honey, butter,
garlic, Granny Smith apples, micro arugula

Braised Short Ribs
creamy polenta, roasted root vegetables,
red onion, garlic, red wine,
tomato paste, chives

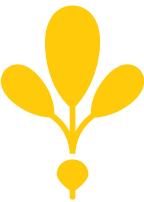
Finish
(Choose one)

Savory

Spanish Cheese Board
Cypress Grove Purple Haze goat cheese,
The Bee Cause Project honeycomb,
My Local Honey, pickled vegetable relish,
herb lavash

Sweet

Orange Olive Oil Cake
Marcona almonds, vanilla extract, honey



Additional Offerings

Portuguese Bread
5.25
paprika butter
Vegan Upon Request

Farro Pilaf
6.25
hazelnuts, apple, onion, carrots, celery,
butter, fried shallots, parsley

Brussels Sprouts with
Hazelnut Romesco Sauce
6.25
Manchego cheese, lemon zest,
roasted red peppers, tomato paste,
red wine vinegar
Vegan Upon Request



Pomegranate Fizz
6.25
grape, pomegranate, orange, lemon,
apple, cinnamon

A'Siciliana Sodas
4.25
Pomegranate | Lemon | Mandarin

French Press Coffee
4.75 (17 oz.) | 6 (34 oz.)
featuring Caffè Vita – Luna Blend

Tea
5
iced or hot