

Three Course Lunch
27.50 per person

Amuse Bouche
(Choose one)

Ⓥ Sweet Potato Tartlet
spiced sweet potato and
butternut squash purée, caramelized onion,
goat cheese mousse, sherry lentil caviar

🌟 *Hamachi Tartare
raw yellowtail, avocado chutney, cucumber,
sesame seeds, citrus ginger dressing,
crispy wontons, spicy mayo



🌟 Prepared in partnership with Thompson Hospitality

***Reminder:** *Can be cooked to order. Consuming raw
or undercooked hamachi 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.

Entrées
(Choose one)

Ⓥ Crispy Halloumi
sesame hummus, tomato-olive relish,
pear, frisée, crispy chickpeas, spicy fig jam,
chardonnay vinaigrette
Vegan Upon Request

Pan Seared Scallop Puttanesca
toasted Israeli couscous with cucumber,
tomato, olives, anchovies, coral tuile

Roasted Chicken
rosemary farro and acorn squash,
walnut muhammara, lemon herb salad,
red wine vinegar pickled onion

Sausage and Sweet Potato Gnocchi
house made fennel sausage,
sautéed broccoli rabe,
white wine butter sauce,
sage hazelnut pangrattato, shaved fennel

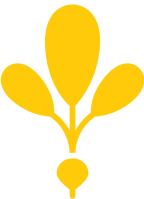
Finish
(Choose one)

Savory

Ⓥ Goat Cheese Crinkle Pie
butternut squash, baby kale,
Aleppo pepper

Sweet

🌟 Ⓥ Croissant Bread Pudding
caramel apple sauce, vanilla,
cinnamon, nutmeg



Additional Offerings

Manchego Gougères
5.25
savory cheese puffs, aged Manchego,
cracked black pepper

🌟 Ⓥ Roasted Broccolini
6.25
garlic, lemon zest, olive oil

🌟 Ⓥ Shaved Brussels Sprouts
6.25
honey butter vinaigrette,
champagne vinegar, thyme



Ⓥ Autumn Sunset Fizz
6.25
pomegranate, blood orange, lemon,
ginger ale, simple syrup

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