

# LUNCH

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## TIER I - \$40

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### 1<sup>ST</sup> COURSE

**mixed baby lettuce & herb salad** with cider vinaigrette & aged cheese

### 2<sup>ND</sup> COURSE *choice of:*

**seared salmon** coconut broth, jasmine rice, asian broccoli slaw

**lobster linguini** poached canadian lobster, lemon truffle sauce, parmigiano reggiano

**skirt steak** frites bearnaise

### 3<sup>RD</sup> COURSE

**new york style cheesecake** with kiwi & yuzu custard

## TIER II - \$30

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### 1<sup>ST</sup> COURSE

**caesar salad** romaine, garlic croutons, soft boiled egg

### 2<sup>ND</sup> COURSE *choice of:*

**turkey burger** avocado lemon lime mayo, daikon sprout, onion rye bun

**rigatoni** fennel sausage, smoked tomato fondue

**fish tacos** mojo de ajo, chipotle mayo, marinated cabbage

### 3<sup>RD</sup> COURSE

**seasonal crisp** served with house made ice cream

## TIER III - \$20

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### 1<sup>ST</sup> COURSE

**kale salad** apple, baby greens, pecans

### 2<sup>ND</sup> COURSE *choice of:*

**1/4 roasted chicken** with mash potatoes broccoli & lemon truffle sauce

**margherita flatbread** tomato fondue, mozzarella, extra virgin olive oil, basil

**chopped chicken** blue cheese, daikon, asparagus, jicama, green goddess, fried tortilla

### 3<sup>RD</sup> COURSE

**seasonal crème brûlée** served with shortbread cookie

VEGETARIAN OPTIONS CAN BE ADDED TO ALL MENUS  
PRE ORDER DUE 48 HOURS PRIOR TO EVENT