



Lunch Selection

(sample menu)

First Course

(choice of)

Mixed Organic Lettuces

Goat Cheese / Fuji Apples / Spiced Walnuts / Sherry Vinaigrette

Roasted Cauliflower Bisque

Arbequina Oil, Micro Basil

Second Course

(choice of)

Seared California King Salmon

Blue Lake Beans / Yukon Potatoes / Deviled Egg / Olive Soil / Tomato

Wagyu Beef Burger

Grilled Onion / Tomato / Fontina / Mayo / House Brioche Bun

Grilled Chicken Caesar Salad

Sourdough Crouton / Sweet Drop Peppers / Manchego

Third Course

Chocolate and Peanut Terrine

Salted Caramel, Vanilla Ice Cream, Marshmallow Nougat

Executive Chef
Francis X. Hogan

2016

