

# LUNCH MENU

Tuesday - Friday  
12:00 pm to 3:30 pm

## Appetizers

**Watercress Salad** 12  
Roasted butternut squash, power seeds, Greek feta, farro, sherry vinaigrette

**Autumn Soup** 11  
Celery root, carrot, fennel, basil oil

**Salmon Crudo** 14  
White truffle ponzo, scallions, black sesame

**Bacalao Croquettes** 13  
Parsley aioli

## Entrée

**Local Yellow Tail Snapper** 23  
Citrus salsa verde, roasted vegetables, Yukon gold potatoes

**Market Fish Sandwich** 21  
Yellow tail snapper, tarragon remoulade, cucumber slaw, butter lettuce, ciabatta loaf accompanied by fries or salad

**Organic Chicken Paillard** 19  
Baby vegetables, quinoa, chicken jus

**Veal Blanquette** 25  
Carrots, white button mushrooms, pearl onions, celery, bliss potatoes

**Shrimp Tagliolini** 21  
Preserved lemon, confit tomatoes, white wine, garlic, parsley, parmesan reggiano

**Tagliatelle Verde** 17  
Shiitake mushrooms, confit tomatoes, asparagus, parmesan reggiano

**Wagyu Burger** 25  
Smoked gruyere, truffle aioli, crispy potatoes, caramelized onions, Shiitake mushroom, Kaiser bun accompanied by fries or salad

## Vegan Plant Bowls

Caramelized eggplant, chickpeas, cashew butter, tatsoi spinach, mustard greens, sesame tamari, pickled fresno chiles 19

Yellow lentil, curried butternut squash, black eyed peas, shaved brussel sprouts, Turkish figs, kale, crispy shiitake, garlic hemp dressing 19

**Add** organic chicken breast 10 | salmon 12 | shrimp 12 | tuna 14

18% service charge will be added to your bill \*20% service charge for parties of 6 or more  
\*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness