



LUNCH MENU

**Spring's Bounty**

first course

**Arrival of Spring**

*choice of:*

**first bounty of the season**

baby carrot, asparagus, snap peas, arugula, mint, lemon-pancetta vinaigrette

**strawberries & fior di latte**

strawberries, braised beets, hand-pulled fresh mozzarella, saba, evoo, sea salt

**stuffed piquillos**

house-made chorizo, cotija, lemon oil, chili gastrique

second course

**Heart of the Season**

*choice of:*

**crispy porchetta**

polenta cake, pork jus, truffled hazelnut butter, arugula, pickled red peppers, lemon vinaigrette

**confit duck & carrot agnolotti**

cardamom-carrot filling, confit of duck leg, pea tendrils, lemon oil

**vegetable paella**

oyster mushrooms, green beans, zucchini, cippolini, bell pepper, spanish spices

dessert

**Cheerful End**

*choice of:*

**brown butter cake**

lime-ginger, cream cheese frosting, carrot coulis, crystal ginger

**black forest fudge**

dark chocolate flourless, brandied cherries, white chocolate cream, sour cherry coulis

**a scoop**

a scoop of housemade ice cream

**executive chef, Lyle Kaku**