

LUNCH \$35 per guest

#### **STARTERS**

choice of:

HUMMUS BOWL

roasted beets, 6 minutes egg, roasted broccolini, kalamata olives, quinoa tabbouleh, cucumber

or

#### BABY GEM SUMMER SALAD

grilled plums, radishes, radicchio, feta cheese, pistachio, citrus vinaigrette

# ENTRÉE

choice of:

#### MEDITERRANEAN CHICKEN SANDWICH

pesto aioli, roasted chicken, tomato, arugula, mozzarella cheese, spice french fries

or

#### BEEF TENDERLOIN PILLARD

arugula, frisée, cherry tomato, mashed potato, caper vinaigrette, spice french fries

## DESSERT

choice of:

### MEDITERRANEAN RICE PUDDING

pistachio, mascarpone, baklava seasoning

or

#### FLOURLESS CHOCOLATE HAZELNUT CAKE vanilla ice cream, raspberry coulis

VGN = Vegan V = Vegetarian GF = Gluten-Free DF = Dairy-Free

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please inform us of any dietary restrictions so we may do our best to accommodate.

\*\*A 5% restaurant surcharge is applied to each guest check. This is not a fee for service and is not distributed to staff, but contributes to benefits. \*\*A 20% gratuity will be added to all parties of 6 or more