

MENUS

# Lunch



Served your way.



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## Menu 1

Warm rosemary chicken brochette, preserved lemon & artichoke pesto

Fruitwood smoked salmon, cucumber kanapki, pickled radish

Grilled eggplant, roasted tomato, pepper, ricotta, herb-tomato sauce

Rosemary and garlic roasted heirloom potato

Mixed winter greens, apple, cranberry, gorgonzola, walnut, balsamic vinaigrette

Pear butter tart, cardamom cream

## Menu 2

Oaxacan chicken mole taco

Grilled Baja fish taco, cabbage slaw and mango salsa

Zucchini & squash taco, roasted poblano chili sauce

Black bean and roasted corn salad with cilantro vinaigrette

Southwestern garden salad, baby greens, jicama, papaya, honey lime vinaigrette

Key lime tart, toasted coconut

## Menu 3

Grilled ahi-tuna, chicken breast or tofu served over:

Baby greens, roasted tomato, avocado, artichoke heart, heart of palm, citrus, kalamata olive, toasted almond, honey-lime vinaigrette

Mesclun greens, herbs, grilled vegetable, cannellini bean, feta, lemon oregano vinaigrette

Fresh baked olive ciabatta, sesame, sourdough, Olivia olive oil

Balsamic strawberry and ricotta cream puff