

PLATED LUNCH SELECTIONS

*Luncheons include a choice of starter and dessert,
specialty farmed seasonal vegetables, ciabatta rolls and sweet butter,
freshly brewed coffee, decaffeinated coffee and hot tea.*

Entrees

Pine Nut Crusted Chicken
Spinach and Boursin Mashers
Mushroom Ragout, Charred Tomatoes

Vegetarian Lasagna
Oven Roasted Vegetables, Portobello Mushroom
Parmesan Cheese, Pinot Grigio Cream Sauce

Rotisserie Chicken Salad Niçoise
New Potatoes, Marinated Vegetables
Fresh Tarragon, Caper Vinaigrette

Cherry Cornbread Stuffed Chicken Roulade
Goat Cheese Tart, Stewed Root Vegetables
Oregano & Thyme Cream

Mixed Grill
Tenderloin of Beef, Shrimp & Chicken Sausage
Caramelized Onion-Rosemary Sauce

Dungeness Crab & Salmon Cakes
Three Cabbage Sesame Slaw
Herbed Oil, Lemon Grass-Ginger Sauce

A \$35.00 labor charge will apply for guarantees under twenty-five people.

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6% State Sales Tax.

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(Select one from each category)

STARTERS

Bibb, Osaka Mustard and Baby Spinach
Roasted Corn and Ricotta Solata Cheese
Grilled Scallion, Bitter Orange Dressing

Harvested California Field Greens
Cucumbers with Dried Apricots
Chipotle Vinaigrette

Mixed Blue Sky Farms Lettuces
Jicama, Root Vegetable and Herbed Cheese
Toasted Cumin – Tomato Vinaigrette

DESSERTS

White Chocolate Mousse Torte

Traditional Carrot Cake

Key Lime Pie
with Citrus Cream

Tiramisu

New York Cheesecake
with Raspberry Sauce
Fresh Fruit Plate

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