



SUMMER 2017 LUNCH



APPETIZERS

Choice of

FRIED GREEN TOMATO SALAD

burrata cheese, basil, hawaiian lava salt, extra-virgin olive oil, balsamic gastric

PURPLE ARUGULA & PEACH SALAD

shaved coconut, alfalfa sprouts, feta cheese, meyer lemon vinaigrette

PINEAPPLE GAZPACHO

mezcal infused, hoja santa oil, cherry tomato salad

MAINS

Choice of

CHILLED POACHED SALMON KALE SALAD

romaine, golden raisins, tomato, fried chickpea, madras curry dressing

CHICKEN & HUMBLE FOG GOAT CHEESE SANDWICH

croasted chicken, red onion jam, roasted garlic aioli, rocket arugula, confit tomato

PAPAYA BBQ BLACK TIGER SHRIMP LETTUCE CUPS

avocado, mango salsa, sriracha-lime aioli, butter lettuce

SUPER FOOD SALAD

kale, spinach, romaine, walnuts, apple, quinoa, dried cranberries, golden beets, avocado, meyer lemon agave vinaigrette

DESSERT

Choice of

YUZU PANNA COTTA

sesame seed tuille, fresh lime zest

STRAWBERRY SHORTCAKE

shortbread, strawberries, chantilly cream

CHOCOLATE BRIOCHE BREAD PUDDING

crème anglaise, vanilla bean gelato

Choice of 2 courses - \$15
3 courses add \$5