

PLATED LUNCH

ALL PLATED LUNCHES ARE SERVED WITH FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE AND AN ASSORTMENT GOURMET TEAS AND ICED TEA

SALADS

MIXED GREEN SALAD \$9.00++ PER PERSON

mixed greens tossed with fresh citrus, pomegranate, almonds, parmigiano reggiano and a citrus vinaigrette

CEASER SALAD \$9.00++ PER PERSON

traditional ceaser salad with parmesan croutons

SPINACH SALAD \$10.00++ PER PERSON

spinach with grilled pear, pickled red onion, candied walnuts, goat cheese, and a cider vinaigrette
gluten free

ROASTED BEET SALAD \$11.00++ PER PERSON

red and yellow beets with arugula, pickled red onion, goat cheese and toasted pepita

ENTREES

VEGETARIAN ENTRÉE \$19.00++ PER PERSON

spaghetti squash, butternut squash, beets, broccoli rabe, pecorino, and a vegetable demi-glace

GRILLED SALMON 22.00++ PER PERSON

with a beet and radish salad, goat cheese, papitas, and a citrus. gluten free

TANGERINE CHICKEN \$21.00++ PER PERSON

citrus glazed chicken with winter squash ragout, chanterelles, broccoli rabe, and a cumin yogurt

STEAK FRITES \$19.00++ PER PERSON

marinated hangar steak, herbed french fries, arugala salad and béarnaise sauce

PLATED DINNER DESSERTS

\$9.00++ PER PERSON

tangerine cheesecake
chocolate chip cookie with vanilla ice cream
churros with mexican chocolate sauce
chocolate mousse cake
bread pudding brulee