

SET MENU *Lunch*

FALL 2025
MENU - \$42PP

*does not include tax, gratuity/surcharge or
beverages

FIRST COURSE

please choose 2 options for your group

Lobster Bisque

lobster chunks, chives, crème fraiche

Apple Kale Salad V GF

chopped kale, pumpkin seed granola, goat cheese, cinnamon raisin vinaigrette

Crispy Calamari

pickled pepper, roasted jalapeño aioli

Crispy Brussel Sprouts V

maple yogurt, herb chutney, pomegranate seeds, crispy papdi

Mushroom Beignets

parsnip, rosemary, truffle crema

ENTRÉES

please choose 3 options for your group

Sweet Potato Risotto V GF

sweet potato, smoked gouda, kale

Apple Grilled Cheese GF

maple goat cheese, kale pesto, provolone cheese, served with house salad

Roasted Salmon GF

charred carrots, parsnip lyonnaise, chives lemon beurre monte

Steak & Frites GF

truffle parmesan fries, rocket salad, roasted garlic aioli (served medium)

Cobb Salad GF

grilled chicken, egg, blue cheese, radish, bacon, avocado, tomato, house ranch

DESSERT

please choose 2 options for your group

Chocolate Flourless Cake

tart cherry compote, cognac gelato

Chocolate Panna Cotta

white chocolate, pomegranate rosemary

PB&J Ties Leches

grape soft cake, grape compote, peanut butter gelato

Fruit & Sorbet V VG

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests



Lunch

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AVAILABLE LUNCH BEVERAGE PACKAGES

Bottomless Lunch Cocktails

bottomless mimosas,
bloody marys & sangrias
(2 hour service)

\$35 per person

Non - Alcoholic Beverages

orange juice, apple juice, grapefruit juice, regular &
decaf coffee, hot & iced tea, fountain sodas
(2 hour service)

\$17 per person

