

Lunch Menus



Sandwiches

Lobster Roll (Warm or Chilled)

Butter-poached lobster, lemon aioli, chives, brioche roll

Truffle Roast Beef

Slow-roasted prime beef, truffle aioli, caramelized onions, arugula, ciabatta

Prosciutto & Burrata

Prosciutto di Parma, creamy burrata, sun-dried tomatoes, basil oil, focaccia

Smoked Salmon Tea Sandwich

Smoked salmon, dill crème fraîche, cucumber, pickled shallots, brioche

Grilled Chicken Caprese

Herb-marinated chicken, fresh mozzarella, vine ripened tomato, pesto, balsamic glaze, ciabatta

Short Rib Melt

Red wine-braised short rib, Gruyère, crispy onions, horseradish cream, sourdough

Turkey & Fig Jam

Roasted turkey, fig jam, brie, arugula, honey mustard, multigrain

Vegan Mediterranean Veggie

Roasted seasonal vegetables, hummus, arugula, olive tapenade, baguette

Steakhouse Sandwich

Sliced steak, blue cheese, arugula, roasted garlic aioli, baguette

Vegetarian Truffle Mushroom

Roasted wild mushrooms, truffle ricotta, spinach, balsamic onions, whole wheat

Salads

Heirloom Tomato & Burrata

Heirloom tomatoes, creamy burrata, fresh basil, aged balsamic, toasted pine nuts

Roasted Beet & Goat Cheese

Golden and red roasted beets, chèvre, candied pecans, baby kale, honey-mustard vinaigrette

Thyme Roasted Peach & Burrata (Summer Only)

Peaches, burrata, baby arugula, toasted almonds, white balsamic glaze

Shaved Fennel & Citrus Salad

Thinly shaved fennel, orange and grapefruit segments, mint, lemon vinaigrette

Seasonal Spring Greens

Mixed baby greens, radishes, heirloom cherry tomatoes, edible flowers, champagne vinaigrette

Plates

Seared Ahi Tuna

Rare, sesame-crusted tuna with soy-ginger glaze, roasted seasonal vegetables, and coconut jasmine rice

Herb-Crusted Salmon

Oven-roasted salmon with dill-caper sauce, roasted seasonal vegetables, and pommes purée

Halibut

Halibut, lightly finished with lemon beurre blanc, seasonal vegetables, and wild rice pilaf

Seared Scallops

Seared scallops with seasonal vegetables and saffron-infused rice

Roasted Chicken Supreme

Airline chicken breast, oven-roasted with herb jus, roasted seasonal vegetables, and pommes purée

Beef Tenderloin

Tenderloin, sliced and served with red wine reduction, truffle mashed potatoes, and seasonal vegetables

Mushroom Fricassee

Wild mushrooms sautéed with herbs and cream, served with rosemary & garlic fingerlings, and seasonal vegetables

Grilled Vegetable Napoleon

Layers of grilled seasonal vegetables with burrata and balsamic drizzle, served with farro

Stuffed Bell Peppers

Roasted peppers filled with herbed quinoa and wild mushrooms, served with seasonal vegetables and orzo

Lentil & Roasted Root Vegetable Terrine

Layers of roasted seasonal root vegetables and herbed lentils, finished with a light tomato coulis, served with roasted fingerling potatoes

