3 COURSES | $45 PER PERSON
excludes beverages, tax & gratuity

STARTERS
(Select One)

WRAPPED ASPARAGUS BUNDLE
toasted marcona almonds, yellow tomato saffron bearnaise
(vegetarian, contains milk + nuts)

FILIGREE PRAWNS
Kataifi filo pastry threads, roasted purple potatoes, vanilla bean infused beurre blanc
(contains gluten, milk + shellfish)

VELVETY TOMATO BISQUE
coconut yogurt, basil, focaccia croutons, basil oil
(vegan, contains gluten)

ENTREES
(Select One)

TOFU SOBA NOODLE STIR-FRY
bok choy, scallions, ginger, garlic, cilantro, toasted almonds, sesame soy
(vegan, contains gluten + nuts)

PARMESAN CRUSTED EGGPLANT CROQUETTES
roasted artichokes, spicy tomato sauce, pine nuts
(vegetarian, contains gluten, milk + nuts)

GRILLED MARINATED CHICKEN BREAST
portobello mushrooms, tomatoes, spinach, feta, kalamata olives, oregano, avgolemono sauce
(contains milk)

DESSERTS
(Select One)

FRUIT TART
seasonal fruit & berries
(contains gluten + milk)

RASPBERRY CHAMPAGNE FLOAT
raspberry sorbet, fresh raspberries, micro peppermint

DAILY SELECTION OF ICE CREAMS OR SORBETS

*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORN ILLNESS.