

Menu

STARTER

LOCAL GREENS AND PEA SHOOT SALAD

Local greens from Pig and Leaf farms tossed with roasted pineapple, garbanzo beans, toasted almonds, cojita cheese, heirloom tomatoes, and a creamy lime vinaigrette

MAIN

CHOICE OF ENTREE

WILD ALASKAN HALIBUT

With lemon and fresh herbs over an herb chimichurri with caramelized brussel salad, topped with dried fruit, Peruvian sweet peppers, English peas, and an heirloom carrot citrus slaw

FIRE ROASTED MARINATED CHICKEN BREAST

Airline Frenched chicken breast marinated in lemon zest, fresh basil and garlic, pan seared and roasted, sliced atop a white wine beurre blanc with toasted pistachios atop a roasted cauliflower and potato puree, balsamic glaze, spicke green beans

SPICED CAJUN CAULIFLOWER STEAK

Pan roasted cauliflower steak with Cajun spices, lemon zest, sea salt and fresh herbs, drizzled with an apple cider vinegar glaze and candid pecans, seasonal vegetables

DESSERT

Macaroons and Minted Fresh Fruit Shots