

SALADS(ALL SALADS ACCOMPANIED BY FRESH BREADS AND BUTTER)

GREEK SALAD_(G*) (V)

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

SUMMER BERRY AND FARRO SALAD_(VG) (V)

Strawberries | Blueberries | Baby Spinach | Sumac Vinaigrette

CHICKPEA AND TOMATO SALAD_(G*) (V)

Lentils | Sun-dried Tomatoes | Arugula | Feta Cheese | Lemon Vinaigrette

COMPLEMENTS

MEXICAN ELOTE-STYLE CORN_(G*) (V)

Cilantro | Chili | Queso Fresco

ROASTED TRI COLOR POTATOES_(G*) (VG) (V)

Fresh Rosemary | Olive Oil

ROASTED SUMMER VEGETABLES_(V) _(G*) (VG)

Cauliflower | Zucchini | Yellow Squash | Red Pepper | Herb Emulsion

MAIN

CITRUS HERB ROASTED SALMON

Sauteed Spinach | Artichokes | Olive Blend | Chardonnay Cream Sauce

SPRING GARLIC CREAM PASTA_(V)

Asparagus Tips | Cremini Mushrooms | Sweet Peas

BIRRIA STYLE CHICKEN_(G*)

Fire Roasted Peppers | Caramelized Onions

CARIBBEAN JERK BRAISED PORK_(G*)

Plantains | Black Beans | Garlic | Scallions

HAND CARVED TRI TIP STEAK_(G*)

Caramelized Onions | Balsamic Beef Jus

DESSERT

BAKED PEACH BERRY CRISP_(V) _(G*)

Cinnamon | Gluten Free Crumble Topping

SIGNATURE DESSERT STATION_(V) (N)

Individual Desserts | Seasonal Fruit

(N) Contains
Nuts

(VG)
Vegan

(V)
Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER- Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.