

## SALADS(ALL SALADS ACCOMPANIED BY FRESH BREADS AND BUTTER)

### GREEK SALAD(V) (G\*)

Cucumbers | Grape Tomatoes | Red Onions | Arugula | Feta Cheese | Za'atar Dressing

### ROASTED VEGETABLES AND GRAINS(G\*) (VG) (V)

Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette

### KALE AND BLUEBERRY SALAD(G\*) (V)

Beets | Manchego Cheese | Blueberry Harissa Dressing

## COMPLEMENTS

### CURRIED CAULIFLOWER BLEND(G\*) (V) (N) (VG)

Carrots | Brussel Sprouts | Golden Raisins and Almonds

### ROASTED TRI COLOR POTATOES(G\*) (VG) (V)

Fresh Rosemary | Olive Oil

### ROASTED FALL VEGETABLES(V) (G\*) (VG)

Pumpkin | Winter Squash | Celery Root

## MAIN

### SESAME GLAZED ATLANTIC SALMON

Napa Cabbage | Sweet Bell Peppers | Scallions

### BAKED ORECCHIETTE PASTA (V)

Parsnips | Ricotta Cheese | Roasted Kale | Sage

### 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 APPLE 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.