



Salads

Green

Petite Licorice Greens & Spinach
Cantaloupe, Sweet Grass Dairy Asher Blue & Gingered Finger Lime Vinaigrette
Fingercracker Mizuna, Wild Chickweed & Romaine
Pickled Daikon, Tri-Colored Tortilla Strips & Chile Buttermilk Dressing
Daily Selection of Greens
Maple Cashew Granola, Rainier Sun Dried Cherries & Prickly Pear Vinaigrette
\$10 per portion

From the Sea/From the Coup

Campanelle with Buffalo Shrimp, Caramelized Vidalia Onions, Shaved Celery
& Buttermilk Bleu Dressing
Tuna Nicoise with Italian or Sushi Grade Tuna, Anchovies, Haricot Vert,
Eggs, Grilled Yukon Gold Potatoes, Olives & Champagne Vinaigrette
Chinese Chicken Salad with Cashews, Mandarin Oranges, Crispy Wontons
& Sesame Miso Vinaigrette
Mezcal Lime Chicken with Shaved Manchego, Chipotle Caesar Dressing
& Paprika Focaccia Croutons
\$22 per portion

From the Earth

Orzo with Chevre, Porcini Mushrooms, Tuscan Kale, Basil Sea Salt & Romano
Cellentani, Broccoli Rab, Chile Flakes, Ricotta, Shaved Parmesan
Ditalini with Salami, Provolone, Giardiniera & Marsala Reduction
Cheese Tortellini with Artichoke Hearts, Marinated Tomatoes, Peas,
Imported Olives, Capers & Creamy Italian Dressing
Udon Noodles, Edamame, Scallions, Red Peppers, Cilantro & Peanut Sauce
Farro with Shaved Brussel Sprouts, Hazelnuts, Cranberries & Pomegranate Syrup
Quinoa with Grilled Fennel, Clementines, Kalamata Olives & Marcona Almonds
Wild & Brown Rice with Peas, Rum Soaked Raisins & Peach Confit
Mediterranean Chick Peas, Feta, Ouzo Tomatoes, Oregano & Parsley Dressing
Three Beans & Corn with Dried Tomatoes, Crispy Shallots & Cider Vinegar
Roasted Sweet & Fingerling Potatoes with Sweet Garlic & Dill
Tzatziki Gold Potatoes with Chopped Egg, Smoked Paprika & Clover Sprouts
Red Bliss Potatoes with Sour Cream, Grain Mustard, Shallots, Chives & Pancetta
\$10 per portion

Seasonal Fruit Salad or Fruit Skewers
\$6.50 per portion, skewers: \$1.50 each