



Lunch Tier Menu

\$55 per person

STARTER Choice of

House Salad | spring mix + roasted corn + pepitas + teardrop tomatoes + sherry tarragon vinaigrette + parmesan

Chef's Seasonal Soup

ENTRÉE Choice of

Host Pre-Selects 4 for guests to enjoy

California Chicken Cobb | chef's salad mix + marinated tomatoes + blue cheese + roasted corn + bacon + cured egg yolk + avocado ranch dressing

Grilled Salmon Wasabi Caesar | baby romaine + parmesan + brioche crouton crumble + white anchovy + cured egg yolk + teardrop tomatoes + wasabi caesar dressing

Dry-Aged Prime Edge Burger | red wine onion marmalade + black pepper bacon + gruyere + roasted garlic aioli + arugula + brioche bun + frites

Plum Creek Chicken | chef's spiced airline chicken breast + pomme puree + grilled broccolini + mushroom madeira sauce

Miso Glazed Faroe Island Salmon | cauliflower puree + napa cabbage + oyster mushroom + broccolini + miso beurre blanc + salmon roe

Wagyu Bolognese | dry-aged wagyu + house-made pappardelle + roasted tomato sauce + herb ricotta + pecorino

Harissa Cauliflower Steak | roasted pepper hummus + basil mint chimichurri + onion chili crunch + plum vinegar + horseradish crumble

DESSERT Choice of

Citrus Olive Oil Cake | rosemary infused Italian meringue

Affogato | espresso + vanilla bean ice cream + seasonal cookie