

# SAMPLE LUNCH MENU

## APPETIZER

*Tuscan Kale & Strawberry Salad, Crispy Quinoa, Shaved Radish,  
Basil-Vincotto Vinaigrette*

## MAIN

*Fennel Marinated Branzino, Artichoke Barigoule, Fregula, Preserved Tomato*

## SHARING SWEETS

*Yuzu & Blackberry Vacherin, Ginger, Micro Mint  
Strawberry Rhubarb Shortcake, Lavender Mascarpone  
“S’mores” Chocolate Chip Sandwich Cookie, Toasted Marshmallow  
Peach & Blueberry Panna Cotta, Polenta Sable*

# SAMPLE DINNER MENU

## APPETIZER

*Spring Vegetable Salad, Sugar Snap Peas, Baby Beets, Thumbelina Carrots,  
Pecorino Romano, Meyer Lemon Dressing*

## MAIN-CHOICE

*Joyce Farms Filet of Beef  
Timbal de Patata, Shaved Summer Truffle, Cabernet Demi  
Wild Striped Bass, Zucchini & Ratatouille Blossom, Asparagus, Saffron Emulsion*

*Or*

*Artichoke & Hearts of Palm Croquette  
Carrot Lemongrass Emulsion, Red Vein Sorrel and Favas*

## DESSERT

*Passion Fruit Tart  
Toasted Coconut Meringue, Mascarpone, Black Sesame Crumble*