



DERBY DAY PRIX FIXE LUNCH MENU

Saturday, May 3rd 2013

STARTERS

Baby Iceberg and Tomato Salad, Pickled Shallots, Dijon Maple Cured Nueskies Bacon and Jalapeno Ranch Dressing

Watermelon French Feta Salad with Wild Mint and Preserved Strawberry

Quinoa Salad French Feta, Grapefruit, Mint, Lemon

ENTREES

Cedar Plank Roasted Pacific Northwest Salmon, Beluga Lentils, Confit Tomatoes, Lemon Thyme Roasted Garlic Sauce and a Shaved Fennel Nasturtiums Salad

Grilled Tamarind Marinated Shrimp, “Muros y Cristianos” and Ghee Roasted Plantains, Cilantro and Preserved Lime Sauce

Paloma NY Strip Steak, Baby Wild Arugula dressed in a Basil Vinaigrette, Marinated Olives, Heirloom Tomatoes, Hot House Cucumbers, Picked Onions and Grilled Baguette

DESSERTS

Frozen Key Lime Mousse Pie with Candied Ginger, Lime and Kiwi Preserve

Blood Orange Sorbet with Macerated Berries and Chocolate Mint

Stone Fruit Cobbler served with Vanilla Gelato

25

EXECUTIVE CHEF WARREN CORDOBA

MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES

20% GRATUITY APPLIES ON CHECKS BEFORE DISCOUNTS AND ON TABLES OF 6 OR MORE

MAY NOT BE APPLIED WITH ADDITIONAL DISCOUNTS

CORKAGE FEE \$ 30

MENU AVAILABLE 11AM – 3PM