



Saturday Light Lunch

February 1, 2020

Select any 3 small plates for \$32

To Begin...

Cream of Garlic Soup

Cream of Asparagus Soup

☞ Bayona Salad with Parmesan or Point Reyes Blue

☞ Caesar Style Salad with Lemon Pickle, and Fried Capers

Seared Sea Scallop with Rio Red Grapefruit, Peanuts, Mizuna, and Mint

Roasted Pear Salad with Gorgonzola Dulce and Walnuts

Next...

“Green Eggs and Ham” Basil Mascarpone Omelette with Panéed Pork Loin

Lamb Kofta with Tabbouleh, Marinated Tomatoes, Pita, and Herbed Yogurt

Mushroom Miso Bowl with Pacific Salmon, Local Bok Choy, and Soba Noodles

Potato Gnocchi with Pheasant, Heirloom Carrots, and *Covey Rise* English Peas

“Fish and Grits” Fried Drum with Pimento Cheese Grits, Smothered Greens and Tarter Sauce

...Finally

☞ 1/2 Duck Sandwich With Cashew Butter, Pepper Jelly, and Apple Celery Salad

Cheese Plate – Big Woods Blue (Minnesota, Sheep), Capriole’s Sofia (Indiana, Sheep)

Key Lime Pie with Ginger Molasses Crust, Shortbread Crumble, and Lime Chantilly Cream

Fudge Brownie with Peanut Butter Mousse and Salted Chocolate Sauce

Dark Chocolate or Vanilla Bean Ice Cream

Please alert your server of any allergies or dietary concerns.

20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE; NO SEPARATE CHECKS