Fall & Winter Menu 2019-20

Hot Buffet Lunch
Includes house made cookies.
Also includes iced tea, lemonade and iced water.
Vegan entrée item can be selected to be available upon request.

($25 per person for one entrée)
($33 per person for two entrées)

Select One Signature Salad

House
local organic greens, radish, fennel, carrot, heirloom tomato, organic cucumber
the club balsamic vinaigrette (gf, vn)

Caesar
little gem, pork belly, brioche crouton, ricotta salata, roasted garlic dressing

Satsuma Orange
endive, local organic greens, fresh mint, medjool date, slivered almond
roasted orange vinaigrette (gf, vn, nuts)

Sweet Potato Pomegranate
butter lettuce, kale, roasted red onion, chili flake, poppy seed dressing (gf, vn)

Mizuna Cabbage
edamame, jicama, bean sprout, red jalapeño, lotus root chip, organic cilantro, chive
apricot ginger vinaigrette (vn)

Wild Baby Arugula
local organic greens, toasted almond, red apple, goat cheese, farro
fig balsamic dressing (v, nuts)

Select One or Two Entrées

Wild Mushroom Risotto
blistered tomato, grana padano, garlic chip (gf, v)

Aloo Gobi
roasted cauliflower, organic onion, red lentil dahl, cilantro cashew chutney, garlic naan (vn, nuts)

gf = made without gluten    v = vegetarian    vn = vegan    nuts = contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Crispy Skin Salmon
roasted brussels & turnip, citrus gremolata, herb lentil, celery root purée (gf)

Pan Seared Black Cod
roasted root vegetable, lardon, lemon beurre blanc (gf)

Brown Butter Chicken
charred local broccolini, soft herb polenta, sage (gf)

Beef Bourguignon
buttermilk whipped potato, baby organic vegetable, tomato demi

Organic Fair Trade Coffee & Tea
(add $3.50 per person)