Spring & Summer Menu 2019

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

Caesar
little gem lettuce, local anacapa cheese, garlic crouton
house made caesar dressing

Market Vegetable
asparagus, organic carrot, grilled red onion, sunflower seed, garlic crouton
agave dijon mustard vinaigrette (vn)

Organic Baby Arugula & Kale
slivered almond, red apple, goat cheese, farro
fig balsamic vinaigrette (v, nuts)

Purple Cauliflower & Mango
organic baby spinach, caramelized red onion, spiced chickpea
mango tahini vinaigrette (vn)

Mediterranean
local green bean, feta, crispy artichoke, pickled shallot
kalamata olive vinaigrette (v)

Select One or Two Entrées

Roasted Cauliflower Curry
grilled mango, crisp organic tofu, thai basil, cilantro, red cargo rice (vn, gf)

Hominy Cake
charred onion puree, sautéed local radish, toasted coriander emulsion (v, gf)

gf = made without gluten   v = vegetarian   vn = vegan   nuts = contains nuts
Miso Marinated Black Cod
pickled red onion, mango & cilantro slaw, jasmine rice, kaffir lime coconut essence (nuts)

Pan Roasted Salmon
fava & sweet corn succotash, roasted pepper puree (gf)

Chicken & Dumpling
pea & carrot, potato gnocchi, chicken demi, herb oil

Slow Braised Beef
cremini mushroom, fingerling potato, herb aioli, demi

Select One Plated Dessert
In place of house made cookies
(add $5 per person)

Chocolate Torte
raspberry, whipped cream (v, gf)

Lavender Crème Brûlée
local berries (v, gf)

Vanilla Bean Panna Cotta
candied pistachio, salted tuile (nuts)

Carrot Cake
candied sweet pea, citrus butter cream, carrot caramel (vn)

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

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