

Lunch

Potato & Pea Salad

English Peas | Pea Tendrils | Roasted Marbled Potatoes |
Baby Mixed Greens | Heirloom Tomatoes | Dill Tarragon Dressing

Citrus Chicken Salad

Yogurt Marinated Chicken Breast | Orange Supremes | Grapefruit | Romaine Lettuce | Red Onions | Heirloom Tomatoes | Cannellini Beans | Fresh Herbs | Sherry Mustard Dressing

Steamed Greenland Mussels

Coconut | Red Curry | Garlic | Shallots | Charred Bell Peppers | Grilled Baguette

Crispy Chicken Sandwich

Buttermilk Marinated and Battered Chicken Thigh |
Creamy Apple Cider Slaw | Pickles | Toasted Amish Bun |
Smoked BBQ Aioli | Crispy Fries

Mt. Ada Wagyu Burger

Wagyu Beef Patty | Tillamook Cheddar Cheese | Avocado | Applewood Smoked Bacon | Toasted Amish Bun I Crispy Fries

Pan Seared Day Boat Scallops

Buttered Herb Basmati Rice, Mango Pico de Gallo |
Sweet Corn Coulis

Grilled New York Steak

Garlic Mashed Potatoes | Marinated Heirloom Tomatoes | Green Peppercorn Sauce

Sage Cacio E Pepe

Linguine Pasta | Crushed Red Chiles | Pepper | Crispy Sage | Parmesan Cheese | Lemon Zest | California Extra Virgin Olive Oil

Desserts

Red Velvet Cake

Ermin Frosting | Chocolate Shavings | Fresh Strawberries

Chocolate Mousse

Chocolate Sponge | Whipped Cream | Raspberry Coulis| Fresh Strawberries

Roberto Hernandez | Executive Chef