



## 2 COURSE LUNCH @ \$25

### STARTER

PLEASE CHOOSE 1

**v GRILLED PEAR SALAD**

seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

**GF VEGAN CURRIED CAULIFLOWER & APPLE SOUP**

cauliflower | fuji apples | leeks | onions | celery | vegetable broth | curry seasoning | finished with a dash of curry oil

**SEAFOOD CHOWDER**

canadian king salmon | sea bass | alaskan cod | potatoes | bacon

### MAIN

PLEASE CHOOSE 1

**CRAB TOWER**

avocado | fire-roasted corn | poblano peppers | red peppers | onion | pea shoots | heirloom cherry tomatoes | avocado cilantro vinaigrette | wonton chips

**GF MOLASSES GLAZED MEATLOAF**

house-cured ground beef | apple-wood smoked bacon | molasses glaze | corn cilantro mashed potatoes | seasonal vegetables

**v SPINACH & CHEESE RAVIOLI**

ricotta & romano | basil pesto parmesan sauce | diced tomatoes | grated parmesan

**PARMESAN LEMON SOLE**

breaded wild dover sole | asiago | panko | lemon | fried capers | lemon butter | corn cilantro mashed potatoes | seasonal vegetables

### ADD - ON

Add a bottle of Collaboration by Las Positas Vineyards and we will discount it 20% (regularly \$36) and include 2 complimentary wine tastings at their winery.

**COLLABORATION CHARDONNAY BY LAS POSITAS VINEYARDS**

**COLLABORATION RED BLEND BY LAS POSITAS VINEYARDS**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
GF - Gluten Free      V - Vegetarian