

VIP Tour Lunch

menu

spring pea tendril toasted bread salad

sugar snap peas, asparagus, shaved radish,
focaccia bread, pickled shallot vinaigrette

shaved fennel and apple salad

shaved fennel, local apples, golden raisins,
spiced walnuts, champagne vinaigrette

toasted farro and broccoli crowns

toasted farro pilaf, sauteed broccoli crowns,
lemon tahini, sumac chili oil

oven roasted tri-tip sandwich

black angus tri-tip, swiss cheese, caramelized onions,
arugula, radicchio, horseradish aioli

baked sicilian chicken

herb marinated chicken breast,
artichoke, olive tapenade, tomato fondue

sweet treat

beverages

coffee, tea, soft drinks

*menu subject to change without notice

