





# LUNCH



Three Course Prix  
 Fixe \$24.07 & \$37.00

## APPETIZERS

	SIMPLE SALAD shaved red onions, fennel and fine herbs	11
	WILD MUSHROOM AND VEGETABLE SCRAMBLE sundried tomatoes and prosciutto	14
	SWEET POTATO SOUP ancho chili marshmallow, tuscan kale "cracker"	15
	BURRATA MOZZARELLA arugula, charred tomato, basil tapenade	16
	PEAR TEXTURES pomegranate-cider "bubble", maytag blue cheese, hazelnuts	19
	PARFAIT OF BIG EYE TUNA & SALMON TARTARES soy glaze, spicy mayonnaise and crème fraiche	16
	PRETZEL CRUSTED CRABCAKE tomato orange chutney and poppy seed honey	16
	DAVID BURKE'S PASTRAMI SALMON cream cheese "smear", broken bagel, mustard textures	16

## MAIN DISHES





	BURGER garlic and lemon french fries	17
	CHEF'S SALAD WITH GRILLED CHICKEN & SHRIMP greens, walnuts, asian pears, bacon, crisp potatoes and goat cheese	20
	STEAMED MUSSELS coconut couscous and spicy lamb sausage	25
	CHICKEN BLT SANDWICH brioche, grilled apple and chipotle	21
	HANDMADE CAVATELLI wild mushrooms and mushroom chips	24
	ROASTED CHICKEN english peas, mint, sweet and sour pearl onions	23
	TUNA BURGER lemon french fries and spicy mayonnaise	18
	MONKFISH huitlacoche broth, corn, chanterelle, piquillo salad	32
	CREEKSTONE FARMS HANGER STEAK peaches, pecorino, torn basil	23

## SIDES

\$6 each or 3 for \$15

SWISS CHARD	ROASTED CAULIFLOWER
TATER TOTS	FRENCH FRIES

## DESSERT

	HOT STRAWBERRY SHORTCAKE 12 SUNDAE spiced pound cake, honey roasted almonds and torrone ice cream	CELEBRATION OF AUTUMN 14 poached pear and prune, rosemary caramel ice cream
	FRESH FRUIT & BERRIES 10 pear sorbet	PUMPKIN PARFAIT 12 candied pecan sage ice cream
	ICE CREAM & SORBET 11 three scoops	APPLE PIE 13 apple compote, lavender ice cream
	BUTTERSCOTCH PANNA COTTA 12 curried gelee and meringue	DAVID BURKE'S CHEESECAKE 18 LOLLIPOP TREE bubblegum whipped cream and raspberries (\$10 supplement with prix fixe or in lieu of two desserts)

Executive Chef: Carmine DiGiovanni  
 Pastry Chef: Josue Ramos

