

\$30

Mains

Andrei's French Dip

Thinly-Shaved Roasted Beef, Caramelized Onions, Provolone, French Baguette, Creamy Horseradish, Au Jus, Warm Potato Salad

Andrei's Chop Salad

Organic Field Greens, Roasted Chicken, Cucumbers, Avocado, Tomatoes, Corn, Candied Walnuts, Goat Cheese, Dates, Cornbread Croutons, Sherry Vinaigrette

Market Fish Tacos

Daily Fish, Pickled Cabbage, Avocado, Black Beans, Cilantro Rice, Hand-Made Flour Tortillas

Desserts

Piña Colada Carrot Cake

Pineapple Carrot Cake, Cream Cheese Frosting, Coconut Crème Anglaise, White Chocolate

Mixed Seasonal Berries

Berries, Agave, Mint

(1 Non-Alcoholic Beverage Included)

Tower Plated Lunch One

\$40

Starters

Farm Field Greens

Organic Field Greens, Lebanese Cucumbers, Baby Heirloom Tomatoes, Shaved Almonds, Champagne Vinaigrette **vg gf**

Seasonal Soup

Chef's Daily Seasonal Selection

Mains

Hanger Steak

Grilled & Sliced Black Angus Hanger Steak, Oven-Dried Tomato Coulis, Buffalo Mozzarella, Heirloom Tomato Salad, Sourdough Croutons, Green Mojo

Scottish Salmon

Pan-Roasted Scottish Salmon, Fregola Sarda Pasta, Summer Radishes, Shaved Almonds, Huckleberry Coulis, Micro Greens

Farmer's Market Pasta

Sautéed Seasonal Vegetables, Zucchini Noodles, Grilled Artichoke Hearts, Olive Oil, Toasted Pepitas, Local Micro Greens **vn gf**

Desserts

Peach Ricotta Cheesecake

California Yellow Peach & Ricotta Cheesecake, Pecan Crust, Mascarpone Whipped Cream

Mixed Seasonal Berries

Berries, Agave, Mint

\$50

Starters (Host to pre-select 2 Starters)

Farm Field Greens

Organic Field Greens, Lebanese Cucumbers, Baby Heirloom Tomatoes, Shaved Almonds, Champagne Vinaigrette **vg gf**

Caesar Salad

Organic Romaine, Meyer Lemon Caesar Dressing, Shaved Grana, Garlic Crostini **vg**

Seasonal Soup

Chef's Daily Seasonal Selection

Mains (Host to pre-select 3 Mains)

Roasted Chicken

Slow-Roasted Mary's Farm Chicken, Colorful Fingerling Potatoes, Red Cabbage, Broccoli Rabe, Rosemary-Lemon Jus **gf**

Wild-Caught Lingcod

Red Miso-Glazed Pacific Lingcod, Seasoned Sticky Rice, Wilted Spinach, Bell Pepper Chutney

Hanger Steak

Grilled & Sliced Black Angus Hanger Steak, Oven-Dried Tomato Coulis, Buffalo Mozzarella, Heirloom Tomato Salad, Sourdough Croutons, Green Mojo

Farmer's Market Pasta

Sautéed Seasonal Vegetables, Zucchini Noodles, Grilled Artichoke Hearts, Olive Oil, Toasted Pepitas, Local Micro Greens **vn gf**

Desserts (Host to pre-select 2 Desserts)

Peach Ricotta Cheesecake

California Yellow Peach & Ricotta Cheesecake, Pecan Crust, Mascarpone Whipped Cream

Piña Colada Carrot Cake

Pineapple Carrot Cake, Cream Cheese Frosting, Coconut Crème Anglaise, White Chocolate

Mixed Seasonal Berries

Berries, Agave, Mintf

Tower Plated Lunch Three