

SALADS(ALL SALADS INCLUDE FRESH BREAD AND BUTTER)

GREEK SALAD(V) (G*)

Cucumbers | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

SUMMER BERRY AND FARRO SALAD(VG) (V)

Strawberries | Blueberries | Baby Spinach | Sumac Vinaigrette

SUN- DRIED TOMATO PASTA SALAD

Olives | Crispy Bacon | Garlic Aioli | Fresh Herbs

MAIN

SPRING GARLIC CREAM PASTA (V)

Asparagus Tips | Cremini Mushrooms | Sweet Peas

BIRRIA STYLE CHICKEN(G*)

Fire Roasted Peppers | Caramelized Onions

CITRUS HERB ROASTED SALMON(G*)

Sauteed Spinach | Artichokes | Olive Blend | Chardonnay Cream Sauce

CARIBBEAN JERK BRAISED PORK(G*)

Plantains | Black Beans | Garlic | Scallions

COMPLEMENTS

MEXICAN ELOTE-STYLE CORN(G*) (V)

Cilantro | Chili | Queso Fresco

ROASTED TRI COLOR POTATOES(G*) (V) (VG)

Fresh Rosemary | Olive Oil

ROASTED SUMMER VEGETABLES(V) (VG) (G*)

Cauliflower | Zucchini | Yellow Squash | Red Pepper | Herb Emulsion

DESSERT

SIGNATURE DESSERT STATION(V) (N)

Individual Desserts | Seasonal Fruit

(N) Contains
Nuts

(VG)
Vegan

(V)
Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER- Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.