



LUNCH MENU

FIRST COURSE

Yuzu-Miso Clam Chowder

Candied bacon, chives

Summer Tomato Gazpacho

Sourdough crostini, olive tapenade

Organic Baby Field Greens

Spiced pecans, toy box tomato, honey-dijon vinaigrette

Ondine Caesar

Hearts of romaine, housemade dressing, aged parmesan tuile, sourdough croutons

Baby Arugula Salad

Roasted peppers, toy box tomato, poached garlic, pancetta vinaigrette

ENTRÉES

Brandied-White Peach Barbequed Chicken Breast

Truffled macaroni and cheese, diced zucchini, peach chutney

Lime Crusted Tamari Cured Ahi Tuna

Udon noodles, shiitake, bok choy, ginger broth

Macadamia Crusted Hawaiian Sunfish

Seared sticky rice cake, vegetable stir fry, mango-pineapple salsa, pineapple nage

Pan Seared King Salmon

Orange-asparagus risotto, lemon grass nage, wilted frisée

Sweet Soy Grilled Hanger Steak

Polenta crouton, vegetable stir fry, crisped leeks

Open-Faced New York Steak Sandwich

Fried green tomato, charred onion, frisée, focaccia, sweet potato fries

DESSERTS

Lemon & Lavender Crème Brulee

Sugar in the raw, mixed berries, micro mint

Chocolate – Chili Truffle Cake

Chocolate fettuccini, orange caramel sauce, crème fraiche ice cream

Pineapple Foster

Ginger pound cake, crème fraiche ice cream

** Menu subject to change based on seasonal availability **