$25 THREE-COURSE LUNCH

**1ST COURSE - CHOICE OF**

**SEASONAL ORGANIC HUMMUS**
Cucumber, Red Onion, Kalamata Olive Crumble, Crispy Chickpea, Banana Pepper, Cherry Tomato, Micro Arugula, Lemon Oil, Naan Flatbread, Cucumber & Carrot Chip

**ORGANIC PORK POTSTICKERS**
Black Bean & Corn Salsa, Toasted Coconut, Mango, Papaya, Chipotle-Blackberry BBQ Glaze, Cilantro

**SMALL MODERN GREEK SALAD**
Bibb Lettuce, Kale, Cherry Tomato, Cucumber, Red Onion, Crispy Chickpea, Kalamata Olive Crumble, Sheep’s Milk Feta, Banana Pepper, Greek Dressing

**SMALL FALL SALAD**
Bibb Lettuce, Kale, Apple, Dried Cranberry, Agave-Glazed Walnut, Aged Bleu Cheese, Cranberry Vinaigrette

**2ND COURSE - CHOICE OF**

**HARVEST STEAK SALAD**
Baby Gem Lettuce Wedge, Cherry Tomato, Red Onion, Aged Bleu Cheese, Bacon, Hard-Boiled Egg, Roasted Garlic-Asiago Dressing

**GRASS-FED BISON BURGER**
Baby Swiss, Shiitake Mushroom, Truffle Aioli, Fresh Poppy Seed Onion Roll, Pickle

**MAHI MAHI FISH TACOS**
Pickled Red Cabbage, Baby Arugula, Tomatillo Salsa, Guacamole, Baked Flour Tortilla, Cilantro-Lime Sour Cream, Harvest Side Salad

**CRISPY BAJA “FISH” TACOS**
Quinoa-Breaded Eggplant, Pasilla-Braised Red Pea, Kale, Cilantro, Sweet Corn, Pickled Red Cabbage, Poblano Cashew Crema, Harvest Side Salad, Vegan

**HARVEST GRILLED CHICKEN CLUB**
Havarti, Bacon, Baby Arugula, Heirloom Tomato, Citrus Herb Aioli, Naan Flatbread, Pickle

**3RD COURSE - CHOICE OF**

**SEASONALLY-INSPIRED DESSERTS**
$35 FOUR-COURSE DINNER

1ST COURSE - CHOICE OF

SHORT RIB & MUSHROOM FLATBREAD
Horseradish-Pumpkin Seed Pesto, Caramelized Onion, Pickled Mustard Seed, Micro Leek, Smoked Cheddar

PESTO CAPRESE FLATBREAD
Tomato, Basil Pesto, Fresh Mozzarella

SUMMER TUNA TARTARE
Watermelon Yuzu Vinaigrette, Avocado, Ginger Soy, Basil Oil, Cashew Dust, Spiced Sesame Wonton

ORGANIC PORK POTSTICKERS
Black Bean & Corn Salsa, Toasted Coconut, Mango, Papaya, Chipotle-Blackberry BBQ Glaze, Cilantro

2ND COURSE - CHOICE OF

BUTTERNUT SQUASH SOUP
Toasted Pumpkin Seed, Local Honey

SMALL FALL SALAD
Bibb Lettuce, Kale, Apple, Dried Cranberry, Agave-Glazed Walnut, Aged Bleu Cheese, Cranberry Vinaigrette

HARVEST WEDGE SALAD
Baby Gem Lettuce Wedge, Cherry Tomato, Red Onion, Aged Bleu Cheese, Bacon, Hard-Boiled Egg, Roasted Garlic-Asiago Dressing

3RD COURSE - CHOICE OF

GRILLED BONE-IN DUROC PORK CHOP
Chipotle-Blackberry BBQ Sauce, BBQ-Baked Red Pea, Poblano Coleslaw, Grilled Asparagus, Cornbread Crumble

LEMON THYME CHICKEN
Grilled Zucchini, Artichoke, Baby Arugula, Shaved Fennel, Roasted Baby Potato, Meyer Lemon Yogurt, Avocado-Honey Vinaigrette

PUMPKIN RAVIOLI
Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

SEARED EVERYTHING-SPICED AHI TUNA
Orange Soy-Glazed Carrot, Wild Rice, Snow Pea, Winter Radish

4TH COURSE - CHOICE OF

SEASONALLY-INSPIRED DESSERTS