



VIP Lunch Menu

artisan bread basket

citrus and spring greens salad

spring kinder lettuce, arugula, market citrus,
tangerine honey vinaigrette

the wedge salad

iceberg lettuce, smoked bacon, tomatoes, fine herbs,
point reyes blue cheese dressing

california grazing board

laura chenel goat cheese, garden vegetables, sliced artisanal meats,
house made ranch

chicken caprese

crisp chicken cutlet, roma tomatoes, basil, buffalo mozzarella,
tuscan pesto penne with pecorino cheese

braised beef short ribs

braised short ribs, potato puree, harissa carrots,
cabernet sauce

dessert

sliced fruits and berries
house baked cookies
dark chocolate brownie