

## **Lunch Menu "A"**

### **\$58.00 per person**

**Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person**

#### **Appetizer**

**Choice of:**

#### **Chopped Caesar**

smoked tomato salsa, strip bacon focaccia croutons, grana padano

**Soup-** composed daily

#### **Mixed Greens**

pomegranate, endive, fennel, red wine shallot vinaigrette

#### **Main**

**Choice of:**

#### **Yellow Perch "Tempura"**

malt vinegar aioli, red cabbage slaw, mustard vinaigrette

#### **Za'atar Rubbed Chicken**

Israeli cous cous, almonds, eggplant, smoked yogurt

#### **Jerked Ahi Tuna Sandwich**

pickled red onion, creamy coleslaw, cilantro, papaya hot sauce

#### **Dessert**

**Choice of:**

#### **Bymark Chocolate Bar**

white & dark chocolate mousse, caramel crunch, toasted meringue

#### **Carrot Chiffon Cake**

candied carrots, cream cheese mousse, caramel sauce

**Seasonal Fruit with paired daily Ice**

**\*Light Dessert Option (instead of above choice):**

**Shared Platters of Bymark's House made cookies and biscotti  
(\$53.00 per person with this option)**