

## **Lunch Menu "C"**

### **\$72.00 per person**

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

#### **Appetizer**

**Choice of:**

##### **Harissa Steak Tartare**

quail egg, baba ganoush, lavash, pickled mushroom

##### **Chopped Caesar**

smoked tomato salsa, bacon, focaccia croutons, grana padano

##### **Grilled Octopus & Calamari** \*available for parties of 20 people or less\*

ricotta, dill, oven cured tomato, chili vinaigrette

#### **Main**

**Choice of:**

##### **Classic 8oz Bymark Burger**

brie de meaux, shaved truffle, grilled porcini mushrooms

##### **Pan Roasted Halibut**

red quinoa, chickpea, cucumber salad, citrus salsa

##### **Lobster Grilled Cheese**

aged brie, pancetta bacon, lemon garlic aioli

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

Israeli cous cous, almonds, eggplant, smoked yogurt

#### **Dessert**

**Choice of:**

##### **Bymark Chocolate Bar**

white & dark chocolate mousse, caramel crunch, toasted meringue

##### **Tiramisu Doughnuts**

kahlua cream, espresso chocolate sauce, crisp biscotti crumb

##### **Seasonal Fruit with paired daily Ice**

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

**Shared Platters of Bymark's House made cookies & biscotti (\$67.00 p.p. with this option**