

Lunch Menu "C"

\$72.00 per person

Warmed Ace Bakery Baguette & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Harissa Steak Tartare

quail egg, baba ganoush, lavash

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

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

cherry tomato, chili, mint, caper, hickory stick

Main

Choice of:

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms

Ahi Tuna

stewed fennel & tomato, rapini, basil puree

Lobster Grilled Cheese

aged brie, pancetta, lemon garlic aioli

Lemongrass Chicken

red quinoa, water chestnuts, long bean, papaya hot sauce, thai dressing

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Dulce De Leche Doughnuts

chocolate sauce, honey comb

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)