

## **Lunch Menu "C"**

### **\$70.00 per person**

#### **Appetizer**

##### **Choice of:**

#### **Harissa Steak Tartare**

quail egg, baba ganoush, lavash

#### **Chopped Caesar**

smoked tomato salsa, strip 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 (\$65.00 p.p. with this option)**