

## **Lunch Menu “C”**

### **\$68.00 per person**

#### **Appetizer**

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

##### **Kimchee Steak Tartare**

yuzu aioli, pickled enoki mushrooms,  
cured egg yolk, taro chips

##### **Baby Gem Lettuce Caesar**

smoked tomato salsa, strip bacon, rye croutons,  
grana padano

##### **Zaatar Spiced Baby Octopus & Calamari**

hummus, kale, olives, chili

#### **Main**

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

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

brie de meaux, shaved truffle, grilled porcini mushrooms

##### **Atlantic Salmon**

quinoa, roasted squash, pomegranate, avocado,  
sumac yogurt, toasted pumpkin seeds

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

aged brie, crisp pancetta, lemon garlic aioli

##### **Pan Roasted Half Chicken**

mustard spaetzle, braised red cabbage, celeriac puree,  
honey & horseradish dressing

#### **Dessert**

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

##### **Lindt Chocolate Torte**

passion fruit caramel, coffee caramel ice cream

##### **Dulce de Leche Doughnuts**

cinnamon sugar, chocolate sauce

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

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

**Shared Platters of Bymark’s House made cookies & biscotti (\$63.00 p.p. with this option)**