

## **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

##### **Arugula & Mushroom Salad**

toasted sunflower seeds, pecorino cheese, balsamic vinaigrette

#### **Main**

**Choice of:**

##### **Seared Ahi Tuna**

green mango & papaya salad, toasted cashews, thai dressing, crispy garlic

##### **Moroccan Spiced Chicken**

cous cous, raisins, eggplant, almonds, olive tapenade

##### **Pulled Wagyu Beef**

marinated peppers, balsamic glazed onions, arugula, mozzarella

#### **Dessert**

**Choice of:**

##### **Double Chocolate Chip Warm Skillet Cookie**

chocolate crunch, vanilla ice cream, espresso caramel ganache

##### **Caramel Apple Cheesecake**

spiced streusel, crisp meringue, candy apple tuile

##### **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)**