

RESERVE CUT

MENU

LUNCH SPECIAL

3-COURSE PRIX FIXE MENU

29

FIRST COURSE

WHITE BEAN & VEGETABLE SOUP
CHIVES, OLIVE OIL

OR

SUSHI ROLL
SALMON AND TUNA

MAIN COURSE

SEARED SALMON
QUINCE PUREE, BITTER GREENS, JALAPENOS

OR

5 OZ. PETITE FILET
SMOKED RUTABAGA PUREE, APPLES, SCALLIONS, CHILE FLAKES

DESSERT

CHEF'S SELECTION OF SORBET

OR

STRAWBERRY SHORTCAKE