



LUNCH MENU

Appetizers & Soups

- ◇ **Salad of Baby Greens** \$7.00
Baby Greens & Micro Herbs, Meyer-Lemon Vinaigrette, Cucumber, and Cherry Tomatoes
- Shokolaat Herb Caesar** \$7.00
Heart of Romaine, Herb Vinaigrette, White Anchovy, Shaved Parmegiano-Reggiano
- ◇ **Goat Cheese & Phyllo Dough Crisps** \$10.00
Roasted Portabella, Oven Roasted Tomatoes, Sauce Pesto
- ◇ **Beet Salad** \$9.00
Oven Roasted Beets, Fromage Blanc, Arugula, Spiced Walnuts, Truffle and Parsley Vinaigrette
- Ahi Tuna Tartar** \$13.00
Grated Black Truffle, Toasted Brioche, Citrus-Vanilla Vinaigrette
- Gratin of Escargot** \$12.00
Wilted Spinach, Confit of Onions & Garlic, Bone Marrow, Sautéed Mushrooms, Bordelaise Sauce, Puff Pastry
- Soups**
- ◇ White corn and Saffron soup
Or
Chef's Daily Soup Creation
- Cup \$4.00
Bowl \$7.00

Entrees and Entrée Salads

- Ahi Nicoise** \$18.00
Seared Ahi Tuna, Baby Spring Mix, Green Beans, Soft Boiled Egg, Tomatoes, Nicoise Olives, White Anchovy, Lemon Vinaigrette
- Mediterranean Duck Leg Salad** \$17.00
Duck Leg Confit, Aged Feta, Baby Heirlooms, Olives, Persian Cucumber, Arugula Served In A Toasted Sour Dough Bread Boule
- Salmon Lettuce Cups** \$14.00
Roasted & Chilled Salmon, Dill-Mint Yogurt Sauce, Red Onion, Persian Cucumber, Shaved Radish, Shaved Carrot, Crisp Butter Lettuce
- Forest Mushroom Gemelli** \$16.00
Gemelli Pasta, Forest Mushrooms, Tomato Sauce, Parmesan Cheese, Black Olives, Fresh Rosemary, Garlic Confit.
- Filet of Sole** \$23.00
Pan Seared Sole, Lemon Butter Sauce, Tourne of Potatoes, Sautéed Green Beans, Broccolini, Cherry Tomatoes

Pizza Sicilana

(on our organic foccacia)

- Prosciutto Arugula** \$12.00
Tomato Sauce, Our Cheese Blend, San Daniele Prosciutto, Meyer Lemon Dressed Baby Arugula
- ◇ **Margarita** \$11.00
Classic Margarita Pizza, Tomato Sauce, Our Cheese Blend, Roma Tomatoes, Fresh Basil
- Universidad** \$12.00
Tomato Sauce, Our Cheese Blend, Blue Cheese, Caramelized Onion, and Duck Confit.

Tartines & Boulangerie Specialties

- ◇ **Garden Vegetable Tartine** \$7.50
Multigrain Bread, Zucchini, Eggplant Puree, Summer Squash, Oven Roasted Tomatoes, Asparagus
- San Danielle Prosciutto Tartine** \$9.50
Old World French Country Bread, San Danielle Prosciutto, Caramelized Onions, Béchamel Sauce, Oven Roasted Tomatoes, Asparagus
- Chicken Pesto "BLT" Panini** \$8.50
Expertly Oven Roasted Chicken by our Kitchen Team, Picked and Tossed in House Made Pesto Sauce, Oven Roasted Tomatoes, Apple Wood Smoked Bacon, Carmody Cheese on Pain De Mie
- Turkey on a Honey Wheat Bun** \$8.50
Oven Roasted Turkey, Avocado, Caramelized Onions, Provolone, Touch of Mayo, On a toasted Honey Wheat Bun
- Tuna Melt** \$8.00
On Artisan Hand Crafted Baguette, Diced Cornichons, Celery, Mayonnaise, Oven Roasted Tomato, Swiss Cheese
- ◇ **Chef's Daily Quiche Creation** \$8.50
Hand Rolled Organic and Super Flaky Crust, Made with Market Fresh Vegetables.

Neighborhood Lunch \$13.00
Choice of one from above and a side salad of Baby Greens or a cup of soup.

Neighborhood Favorite \$19.00
Lobster Salad on an Organic Croissant Sandwich, Avocado and Micro Cilantro, Baby Greens Salad with Meyer Lemon Vinaigrette

Signature Souffle's (please allow 15 minutes)

- Grand Marnier Souffle \$10.00
Bittersweet Chocolate and Aged Rum Souffle \$10.00

◇ Denotes Items that are Vegetarian in Preparation

ALL ITEMS PREPARED WITH ORGANIC AND LOCALLY SOURCED INGREDIENTS WHEN SEASONALLY AVAILABLE.

1/18/10