

Orange County Restaurant Week

2024

Lunch Menu

\$25 Per Person

Spring Salad

Field Greens, Roasted Beets, Yellow Corn, English Peas
Heirloom Cherry Tomatoes, Feta Cheese,
Sherry Shallot Vinaigrette

Corn Chowder

Crispy Pancetta, Chives, Parmesan Crostini

Romaine and Kale Caesar

Chopped Romaine Hearts, Kale, Fried Capers, Garlic Croutons
Shaved Parmesan & Creamy Parmesan Dressing

Italian Panini

Sopressata Salami, Prosciutto, Pistachio Mortadella, Provolone Cheese, Arugula,
Sliced Tomato, Basil Pesto, French Asiago Baguette with Parmesan Fries

Scottish Salmon

Pan Roasted Salmon, Basil Parmesan Pesto, Cavatappi Pasta
Sun Dried Tomato, English Peas, Broccolini

Grilled Cauliflower Steak

Spaghetti Squash, Golden Raisins, Black Figs, Parmesan Cheese, Pomegranate Seeds
Pine nuts, Tomato Basil Chutney

Orange County Restaurant Week

2024

Dinner Menu

\$45 per Person

Spring Salad

Field Greens, Roasted Beets, Yellow Corn, English Peas,
Heirloom Cherry Tomatoes, Feta Cheese, Sherry Shallot Vinaigrette

Corn Chowder

Crispy Pancetta, Chives, Parmesan Crostini

Romaine and Kale Caesar

Chopped Romaine Hearts, Kale, Fried Capers, Garlic Croutons
Shaved Parmesan & Creamy Parmesan Dressing

Chicken Piccata

Organic Pan-Roasted Chicken Breast, Ricotta Potato Gnocchi
Haricot Vert, White Wine Lemon Capers Butter Sauce

Macadamia Crusted Mahi Mahi

Potato Puree, Sautéed Garlic Baby Spinach, Passion Fruit Beurre Blanc

Grilled Cauliflower Steak

Spaghetti Squash, Golden Raisins, Black Figs, Parmesan Cheese, Pomegranate Seeds
Pine Nuts, Tomato Basil Chutney

Grilled Hanger Steak

Korean Style, Coconut Rice, Sautéed Garlic Baby Bok Choy, Papaya Salad

Tiramisu

Mascarpone Cheese, Kahlua Coffee, Shaved Dark Chocolate Curls

Pineapple Upside-Down Cake

Sponge Cake, Caramelized Pineapple, Cherry, Dulce de Leche, Whipped Cream, Toasted Coconut