



Green Room Lunch

SOUPS & APPETIZERS

Red & Yellow Watermelon Soup prickly pear-key lime sorbet, shaved jalapeño, petite greens	12
Leek & Jersey Corn Bisque charred corn, truffle honey	10
Seared Alaskan Halibut blackberry corn salsa, summer vegetable slaw	14
Crispy Soft Shell Crab fresh bean salad, belgian endive, lemon chips, basil oil	17

SALADS

Classic Hotel Caesar Salad crisp romaine, asiago cheese, focaccia crouton, dressing Add Chicken 16 Add Shrimp 18 Add Salmon 20	11
Artisan Lettuce with Humboldt Fog Goat Cheese basil, heirloom tomatoes, meyer lemon vinaigrette, fuji apple	11
Lobster Cobb Salad bibb lettuce, applewood smoked bacon, goat cheese, avocado, heirloom toybox tomatoes, fava beans, lemongrass vinaigrette	16
Lyonnaise Salad frisee, poached organic egg yolk, shoestring potatoes, pancetta lardons, dijon vinaigrette, focaccia crouton	12

SANDWICH PLATES

Sandwich plate includes a chefs salad of the day. Add a side of fries \$5

Soup & Sandwich cup of leek-corn bisque and grilled cheese with jambonne deBayonne and manchego cheese	12	Smoked Chicken Salad Sandwich sour cherry jam, brioche, red leaf lettuce, sliced red onion	11
Kobe Burger 'sous vide' stewed heirloom tomatoes, bibb lettuce, red onion, provolone cheese, toasted onion asiago roll	14	Herb-Roasted Turkey Club house-cured turkey breast, hydro bibb, heirloom tomato, peppercorn mayo, smoked bacon, toasted white bread	12
Crab & Fontina Melt toasted brioche topped with colossal crabmeat, fontina cheese, port reduction, herb oil, Branch Creek Farms micro greens	17	Filet Sandwich grilled 4 oz. C.A.B. filet, truffle aioli, caramelized onions, heirloom tomato, basil, bibb lettuce, red onion, toasted onion roll	14

Three-Course Tasting

Choice of appetizer or soup, entrée and dessert

Selections will be served simultaneously to ensure a timely lunch - \$22

FIRST COURSE

Red & Yellow Watermelon Soup
prickly pear-key lime sorbet,
shaved jalapeño

**Artisan Lettuce,
Humboldt Fog Goat Cheese**
basil, heirloom tomatoes,
meyer lemon vinaigrette, fuji apple

**Champagne Poached
Vegetable Terrine**
Branch Creek Farms micro greens,
carrot-ginger coulis, fried basil

SECOND COURSE

Grilled Scallops
pluots & purée,
macadamia nuts

Petite Filet
warm lentil-heirloom
tomato salad, grilled avocado,
burgundy bacon jus

Crabcake
creamy corn purée,
golden corn shoots

THIRD COURSE

**Chocolate Truffle
Torte**

**Strawberry Swirl
Cheesecake**

**Raspberry Frangipan
Diamond**