



# RESTAURANT WEEK LUNCH \$25pp

*a portion of sales go to CHOP*

## FIRST COURSE *select one of the following*

- SEASONAL CUP OF SOUP
- FIELD GREENS
- ROMAINE CAESAR
- SPINACH AND STRAWBERRY SALAD

## SECOND COURSE *select one of the following*

- ROTISSERIE HALF CHICKEN
- WOOD-GRILLED TENDERLOIN SALAD
- SESAME-GRILLED SALMON SALAD
- WOOD-GRILLED SHRIMP AND GRITS

## THIRD COURSE

### MINI INDULGENCE DESSERT

## WINES

*enhance your experience with these wine that pair perfectly with our menu*

### SPARKLING

RIONDO, PROSECCO, VENETO, ITALY NV	9		45
JANSZ, BRUT ROSÉ, TASMANIA, AUSTRALIA NV	12		60

### WHITE

LA CREMA, CHARDONNAY, MONTEREY, CA '22	13	19	52
SPY VALLEY, SAUVIGNON BLANC, NZ '22	15	23	60

### RED

BENTON-LANE, PINOT NOIR, OR '22	13.5	20	54
LAKE SONOMA, CABERNET SAUVIGNON, CA '21	16	24	64