



SUMMER MENU

SALADS

HALOUMI

With fig and pomegranate.

ROASTED CAPSICUM

With tomato.

WATERMELON

Tomato, basil, and french feta. Balsamic reduction.

SIDES

Grilled summer vegetables and quinoa with toasted pinenuts and feta.

Chili lime grilled corn with pickled red onions and arugula.

Curried wild and brown rice with heirloom tomatoes and golden raisins.

ENTREES

CHIPOTLE SKIRT STEAK

Fire roasted tomato sauce, arugula and red lentil croquettes.

BASIL MOUSSE-STUFFED CHICKEN BREAST

Arugula pesto and gluten free gnocchi.

SEARED AHI

Apricot avocado salsa and summer squash slaw.

BLACK BEAN QUINOA CAKES

Grilled mango and avocado salad.