

Lunch

Starters

Blue Crab Salad, Mango Cucumber Relish, Avocado and Rye Crisps	8.
Yellow Gazpacho, Marinated Vegetables	7.
Swiss Chard and Ricotta Tart, Cherry Tomatoes, Tomato Oil	8.
Baby Lettuces, Herb Vinaigrette	7.

Main Courses

Seared Moroccan Spiced Salmon, Heirloom Bean Salad, Citrus Chutney, Lemon Marjoram Vinaigrette	17.
Garganelli Pasta, Arugula, Cherry Tomatoes, Baby Squash, Extra Virgin Olive Oil	14.
Salad of Rare Ahi Tuna, Baby Spinach, Artichokes, Saffron Potatoes, White Wine Vinaigrette	17.
Salad of Grilled Chicken, Baby Romaine, Pineapple, Roasted Red Peppers, Feta Cheese, Poppy Seed Vinaigrette	15.
Eggplant and Portobello Sandwich, Smoked Mozzarella, Roasted Red Pepper Tapenade, Seven Grain Bread	11.
Black Forest Ham and Fontina Pressed Panini	12.

Desserts

Hazelnut Cheesecake, Bitter Chocolate Sauce, Orange Tea Sorbet	8.
Double Crusted Blueberry Pie, Lemon Verbena Ice Cream	
Key Lime Meringue Tart, Blackberry Compote	
Vanilla Citrus Crème Brûlée, Strawberries, Almond Shortbread Cookies	
Bittersweet Chocolate Torte, Vanilla Ice Cream, Raspberry Chambord Sauce	
Tropical Fruit and Berries	
Gelato and Sorbet, <i>daily flavors</i>	