

LATE LUNCH

Shrimp Cocktail	46
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	39
Tuna Tartare Avocado, Spicy Radish, Ginger Marinade	41
Warm Artichoke (V) Mustard Sauce, Frisée, Chervil	34
Cream of Tomato Soup, Sourdough, Basil, Cheddar Cheese (V)	28
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36
Warm Shrimp Salad Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49
Kale Salad Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	35
Boston Lettuce and Arugula Salad (V 🌱) Avocado, Fines Herbs, Mustard Vinaigrette	39
Heart of Romaine Caesar Salad Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
<i>Add Chicken Paillard 21, Grilled Salmon 22, Grilled Shrimp 23</i>	
Mozzarella, Tomato, Basil Pizza (V)	34
Black Truffle, Fontina Cheese Pizza (V)	49
Fusilli Pasta (V) Mozzarella, Tomato, Basil	42
<i>All Pizzas and Fusilli Pasta are available Gluten Free</i>	
Chicken Club Sandwich Hard Boiled Egg, Bacon, Avocado, Mayonnaise	44
The Mark Cheeseburger Black Truffle Dressing, Brie Cheese	47
Grilled Black Sea Bass Braised Fennel, Carrots, Cerignola Olives	72
All Sides Available	19

DESSERTS

Salted Caramel Sundae Candied Popcorn, Peanuts, Fudge Sauce	21
Profiteroles (V) Vanilla Ice Cream, Chocolate Sauce	21
Cinnamon Apple Pie (V) Green Apple Sorbet	21
Warm Chocolate Cake (V) Vanilla Ice Cream	21
Cookie Plate (V)	21
Assorted Ice Cream and Sorbet (V)	19
Artisanal Cheese Plate (V)	39
<i>Served with Honey Pistachios, Toasted Walnuts Fig Jam, Grape and Cranberry Walnut Bread</i>	
Morbier	
Rolf Beeler Gruyère	
Le Secret De Compostelle	
Brie de Meaux	
Valdeon Blue Cheese	

JUICES

Green Juice Spinach, Cucumber, Kale, Apple, Lemon, Ginger	23
Ruby Red Juice Carrot, Beet, Lemon, Orange, Ginger	23

(V) vegetarian / (V 🌱) vegan

We are committed to serve our guests local, organic and GMO-free products
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.