

LUNCH PRIX FIXE \$8.95

Choice Of One Appetizer or Soup and One Mini Panini

A P P E T I Z E R S**Hummus Dip** w/ Fresh parsley, black olives & evoo**Hot Artichoke Hearts** w/ Aged cheddar & ripe tomatoes**S O U P S****Roasted Acorn and Butternut Squash** w/ Parmesan crouton**Salmon Bisque** w/ Fresh ripe tomatoes**MINI PANINI** *Served with mixed organic baby field greens w/
toasted nuts, cherry tomato and Moroccan olive***Roast Beef** w/ Sheep's milk cheese & basil sauce**Portabella & Roasted Red Peppers** w/ Smoked mozzarella**Turkish Dry Sausage** w/ Imported kasseri cheese,
tomatoes, pickles and Turkish kema**Roasted Marinated Smoked Chicken Breast** w/Irish
cheddar and cranberry mayo**Imported Smoked Bacon** w/ Ripe plum tomatoes and
honey thyme goat cheese**Prosciutto Di Parma** w/ Fresh mozzarella,
aged parmesan cheese and basil**S A L A D S****Fresh Fruit Bowl** \$6**Organic Baby Field Greens** w/ Fresh lemon, extra virgin \$9
olive oil and aged parmigiano reggiano chunks**Chopped Mediterranean Salad** w/ Mesclun, red onion \$9
tomato, feta cheese, cucumber, mint & parsley lemon vinaigrette**Goat Cheese Brûlée** w/ Mixed field greens, toasted walnuts, \$11
marinated beets and truffle walnut sherry vinaigrette**Baby Rocket Arugula Salad** w/ Juicy green apple, walnuts, \$11
dried dates, manchango cheese & honey balsamic vinaigrette**A P P E T I Z E R S****Aged Cheddar Toast** w/ Fresh herbs \$4**Ayza's Hummus Dip** w/ Fresh parsley, black olives & extra \$6
virgin olive oil**Idaho Baked Potato** w/ Sweet butter, crème fraîche, \$6
sea salt, kema sauce, cornichons & imported kasseri cheese**Hot Artichoke Hearts** w/ Aged cheddar & ripe tomatoes \$7**White Truffle Pizza** w/ Garlicky cream sauce, imported Italian \$8
cheeses, beef bresaola and drizzle of white truffle oil**Smoked Mozzarella Pita Tart** w/Basil spread, baby arugula, \$8
lemon fennel and red pears**Wild Mushroom Pita Tart** w/Herb goat cheese & truffle oil \$9**Classic Escargots** w/Parsley, garlic, butter, white wine and \$9
shallot and sliced cherry tomato with toast points**Caprese Bites** w/Fresh buffalo mozzarella wrapped in fresh \$10
basil, skewered with black olive, cherry tomato and honey balsamic**Steak Tartare** w/Prime filet mignon, shallots, garlic, capers, \$11
anchovy topped with crème fraîche & chives**Slow Poached Jumbo Shrimp** w/Spicy horseradish sauce \$12
& lemon confit**S O U P S****Roasted Acorn and Butternut Squash** w/Parmesan crouton \$7**Salmon Bisque** w/ Fresh ripe tomatoes and fresh dill \$8**D E S S E R T S****Sweet Meyer Lemon Pie** \$6**New York Baked Cheesecake** \$7**Twenty-Layer Crepes Cake** \$10**C H O C O L A T E T R U F F L E S** by JACQUES TORRES**Hazelnut:** Fresh ground hazelnuts in milk chocolate**Cappuccino:** A rich coffee caramel**Grand Cru:** Fine red wine complemented by chocolate*Choice of three \$5 Choice of five \$8***Executive Chef:** Sean Chudoba