



## Lunch | Brunch Menu

PLATED | 3-COURSE

### Starters

(SELECT TWO)

#### ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

#### **GF V** FARMHOUSE SALAD

SEASONAL GREENS | STRAWBERRIES | BLUEBERRIES | ALMONDS | GOAT CHEESE | STRAWBERRY BASIL VINAIGRETTE

#### CLASSIC CAESAR

ROMAINE | SHAVED PARMESAN | SOURDOUGH CROUTONS | CREAMY CAESAR

### Entrées

(SELECT THREE)

#### **GF** SUNRISE FARM TACOS

SCRAMBLED EGGS | BACON | AVOCADO | QUESO FRESCO | PICO DE GALLO | HOMEMADE SALSA ROJA

\$34

· (AVAILABLE SAT.+ SUN. 11AM TO 4PM) ·

#### FARMER'S BREAKFAST

SCRAMBLED EGGS | BACON | SOURDOUGH TOAST | HOUSE JAM | CRISPY POTATOES

\$36

· (AVAILABLE SAT.+ SUN. 11AM TO 4PM) ·

#### **GF** MACRO GRAIN BOWL

BABY KALE | QUINOA | BROWN RICE | SUNFLOWER SEEDS | CRANBERRIES | CARROTS | PESTO | CITRUS VINAIGRETTE

\$42

#### **GF V** SOUTHWEST GRAIN BOWL

BLACK RICE + QUINOA | GRILLED CORN | BELL PEPPERS | NOPALES | ONION | COTIJA | AVOCADO MOUSSE

\$38

#### PAN-SEARED ATLANTIC SALMON

CAULIFLOWER PURÉE | ROASTED FINGERLING POTATOES | CHARRED BROCCOLINI | POMEGRANATE-THYME GASTRIQUE | MICROGREENS SALAD

\$52

#### **GF** PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI

\$58

### Desserts

(SELECT ONE)

#### **GF** WHITE CHOCOLATE CREME BRÛLÉE

WHITE CHOCOLATE | FRESH BERRIES | POWDERED SUGAR | MINT

#### TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

#### LEMON PISTACHIO CHEESECAKE

GRAHAM CRACKER CRUST | PISTACHIO CRUMBLE | LEMON ZEST | WHIPPED CREAM | SEASONAL BERRY COMPOTE

no substitutions | allergies should be communicated prior to event

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.