

LUNCH BUFFET MENU

SALADS (ALL SALADS INCLUDE FRESH BREAD AND BUTTER)

CAESAR SALAD

Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

ROASTED VEGETABLES AND GRAINS (G*)(VG)(V)

Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette

SUN-DRIED TOMATO PASTA SALAD

Olives | Crispy Pancetta | Garlic Aioli | Fresh Herbs

MAIN

BAKED ORECCHIETTE PASTA (V)

Parsnips | Ricotta Cheese | Roasted Kale | Sage

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

OVEN ROASTED ROCKFISH (G*)

Grapefruit Segments | Honey Glaze

CARIBBEAN JERK BRAISED PORK (G*)

Plantains | Black Beans | Garlic | Scallions

POTATO GNOCCHI (G*)(V)(N)

Roasted Squash Medley | Parmesan Cheese | Arugula Pistachio Pesto

COMPLEMENTS (PRE-SELECTED)

BRUSSEL SPROUTS (G*)(V)

Butter | Maple

ROASTED TRI COLOR POTATOES (G*)(V)(VG)

Fresh Rosemary | Olive Oil

ROASTED FALL VEGETABLES (V)(VG)(G*)

Pumpkin | Winter Squash | Celery Root

DESSERT (PRE-SELECTED)

SIGNATURE DESSERT STATION (V)(N)

Individual Desserts | Seasonal Fruit

(N) Contains Nuts(VG) Vegan(V) vegetarian(G*)

Although we make every effort to prepare items denoted with a G as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER – Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.