

February 10th, 2024



Dinner Menu

APPETIZERS

CARROT SOUP GLUTEN FREE - NUTS FREE

CARDAMOM - VEGETABLE BROTH - ORANGE ZEST - CANDIED SPICCY SUNFLOWER SEEDS

SERRANO HAM CROQUETTES CONTAINS GLUTEN - NUTS FREE

BERRIES COMPOTE - BASIL - BALSAMIC VINEGAR - BREAD CRUMBS

BURRATA GLUTEN FREE - NUTS FREE

EVOO - CONFIT CHERRY TOMATOES - HERBS - BASIL - BALSAMIC VINEGAR

ENTREES

CHICKEN PARMESAN BREADED - CONTAINS GLUTEN - NUTS FREE

ARUGULA - PESTO - MARINARA SAUCE - FRESH MOZARELLA

GRILLED YELLOWFIN TUNA GLUTEN FREE - NUTS FREE

KIMCHEE - NAPPA CABBAGE - GOCHUJANG CHILI - AVOCADO - SEAWEED CRACKER

VEGETARIAN PAD THAI CONTAINS GLUTEN (SOY) AVAVAILABLE GF OPTION CONTAINS CASHEW NUTS

TOFU - BELL PEPPERS - SCALLIONS - CILANTRO - RED ONIONS - TAMARYND
- LIME - EGG

DESSERT

CHURCHILL GLUTEN FREE - NUTS FREE

GRANADINE GRANITE - MILK TEXTURES

ICE CREAMS

SORBETS

FRUIT PLATTER