



Orange County Restaurant Week

ENJOY THIS SPECIALLY PRICED THREE-COURSE LUNCH MENU FOR \$20

CHOOSE ONE ITEM FROM EACH SECTION BELOW



Starters

LAMB ARANCINI

ARBORIO RICE, GROUND LAMB, SPINACH, MOZZARELLA & PARMESAN ROLLED INTO BALLS & DEEP FRIED. SERVED WITH TZATZIKI DIP

SCARBOROUGH FARMS BABY GREENS

TOSSED WITH BALSAMIC VINAIGRETTE, CANDIED WALNUTS, CHERRY TOMATOES & WATERMELON RADISHES

BURRATA MOZZARELLA

BURRATA MOZZARELLA, WILD ARUGULA, PURPLE BASIL, HERB OIL & PARMESAN TUILE

Mains

ALBACORE TUNA SALAD

ALBACORE TUNA KEBABS, WHITE NORTHERN BEAN & LENTIL SALAD, BABY FENNEL, WINTER MIX LETTUCE, TOMATO & OLIVE RELISH, HERB FOCACCIA TOASTS, MEYER LEMON VINAIGRETTE

ROASTED CHICKEN

SHELTON FARMS CHICKEN BREAST, STUFFED WITH FENNEL, MUSHROOMS & RAISINS. SERVED WITH WILTED SPINACH & VEGETABLE ORZO PASTA

SUN-DRIED TOMATO & GOAT CHEESE RAVIOLI

VEGETABLES PIPERADE, LUCQUES OLIVES & SUN-DRIED TOMATO BASIL SAUCE

Dessert

VANILLA BEAN CRÈME BRULÉE WITH BOURBON PECAN COOKIES

CARAMELIZED RED APPLE TART WITH CINNAMON ICE CREAM