







## SMALL BAR BITES

---

MARCONA ALMONDS	\$3
SWEETY DROP PEPPERS	\$3
NIÇOISE OLIVES	\$3
COMBO OF ALL THREE ABOVE	\$8
EAGLE MOUNTAIN ST. DAVID'S RACLETTE CHEESE, CRACKERS	\$6
LATTE DA GOAT CHEESE, CRACKERS	\$6

## APPETIZERS

---

<b>PERSIAN SABZI PLATE</b>	\$8.95
Fresh Herbs, Honey Doe Farm Goat Feta, Rebel Tomatoes, Radishes with Whole Wheat Lavosh 	
<b>FRIED CAMEMBERT</b>	\$8.95
Raspberry Champagne Gastrique, Shaved Fennel & Arugula Salad	
<b>SHRIMP REMOULADE**</b>	\$11.95
Jicama, Bloody Mary Sauce, Micro Greens, Avocado Crema 	
<b>WHITE ASPARAGUS</b>	\$8.50
Sauce Verte, Radish, Upland Cress, Smoked Marcona Almonds, Salt-Cured Egg Yolk  	
<b>BEEF CARPACCIO</b>	\$10.95
Baguette Crisps, Black Garlic Oil, Pickled Shimeji Mushrooms, Micro Greens 	
<b>INDIAN-SPICED SPINACH DIP</b>	\$8.50
Served with Fresh Spring Vegetable Crudités  	

## SOUPS

---

<b>LOBSTER TOMATO BISQUE**</b>	CUP \$5.50 / BOWL \$7.50
with Crème Fraîche and Chives	
<b>SOUP OF THE DAY</b>	CUP \$5.50 / BOWL \$7.50

Bon Appétit – food services for a sustainable future

 Item can be prepared without gluten.  Blue Zones Project® \*\*Shellfish Allergy