Starters

Lamb Meat Balls
House-made flat bread, mint pesto and shaved cucumber salad

STUDENT CHARCUTERIE or SAUSAGE APP WITH MUSTARD, PICKLED VEG/FRUIT, CHEESE, ARTISAN BREAD – Pantry to produce sides

Entrées

Root Vegetable Fettucine
Sautéed butternut squash, golden beets, parsnips, arugula, toasted hazelnuts, shaved parmesan and mascarpone cream sauce

PAN-SEARED HANGER STEAK with Roasted Garlic Herb Butter Sauce
carrot and celery root puree, sautéed Brussel sprouts

Zarzuela De Mariscos
Heirloom tomatoes, sweet onion, red bell peppers, smoked paprika, chorizo, salmon, shrimp, mussels, clams

70/20/10 Burger – house-made patty of beef chuck, short ribs and bacon, red leaf lettuce, tomatoes, smoked cheddar, sweet relish aioli and toasted bun
fries or salad

GRILLED ANDERSON RANCH LAMB CHOPS with Red wine huckleberry reduction
opportunity potatoes and seared rainbow carrots

HAZELNUT CRUSTED Cod
opportunity dipping sauce with fries or salad