

# LUNCH

SERVED 12P-3P

## garden harvest

SHAVED BRUSSELS SPROUT &  
BROCCOLI SLAW

roasted carrots, smoked almonds,  
cumin vinaigrette

GEM POTATO SALAD

saffron & hibiscus aioli, crispy leeks

HAMACHI CRUDO & AVOCADO

tamarind glaze, fresno chili, grapes ganita

BURRATA TOAST

sourdough bread, spiced tomatoes,  
bourbon glazed sweet onions, amaranth

## seafood

SHRIMP COCKTAIL

horseradish bloody mary sauce &  
creamy ginger mustard

## turf tables

GUAJILLO CHILE- BALSAMIC BRAISED

SHORT RIBS

aged gouda porridge cake,  
roasted sea grapes, chive blossoms

LEMON-THYME RICOTTA DUMPLINGS

brown butter, Marcona almonds,  
caramelized sweet onions, Parmesan stock

CARDAMOM-GLAZED

BABY CARROTS & RADISHES

ELOTE CREAMED SUMMER CORN

pecorino, chile, micro cilantro

ROLLS & BUTTER

## all day desserts

ASSORTED DESSERTS

\*ALL ITEMS SUBJECT TO CHANGE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*PLEASE BE ADVISED THAT COMMON ALLERGENS, INCLUDING EGG, MILK,  
WHEAT, SOY, SESAME, PEANUTS, TREE NUTS, FISH, AND SHELFISH ARE  
PRESENT IN OUR FACILITY. THE POTENTIAL FOR CROSS-CONTACT IS  
HIGHER AT SELF-SERVE, FRYER, AND MADE TO ORDER STATIONS. IF YOU  
HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEED, PLEASE SPEAK WITH A  
MANAGER BEFORE MAKING YOUR SELECTION



# DINNER

SERVED 5P-8P

## garden harvest

GRILLED BABY ROMAINE CAESAR  
classic dressing, focaccia croutons

GRILLED ASPARAGUS

green & white asparagus,  
avocado warm dressing

BUFFALO FRESH MOZZARELLA,

basil & sundried mozzarella, garlic flowers,  
olive oil, toasted flatbread

FARRO & DRIED FRUIT

MARCONA ALMONDS

## turf tables

FARM CHICKEN

red & yellow peppers, corn succotash

BROCCOLI ROMANESCO

cipollini onions, caesar breadcrumbs

HONEY MUSTARD GLAZED SALMON

sauteéd mix greens

FRITTO MISTO

cornmeal-dredged shrimp & scallops,  
homemade remoulade, limes

YANKEE SHORT RIB POT ROAST

potatoes, carrots, cipollini onions

ROLLS & BUTTER

## for the table

MAHI MAHI

pan seared mahi mahi, currant & sumac  
couscous salad, spring mix salad,  
apricot sauce, chili oil,

KOJI PEACH COBBLER

PETITE PORK SHANKS

crispy pork shank, tri color baby potatoes,  
bourbon peach jus

SMOKED BEEF BANH MI BITES

baby gem lettuce, heirloom carrots slaw,  
ras el hanout tomato jam, petite baguette

TURFS CRUDITÉ BOARD

tricolor peppers, asparagus,  
yellow squash, zucchini, roasted carrots,  
baby cucumber, shishito peppers,  
toasted cumin babaganoush, hummus,  
edamame hummus