LUNCH
LUNCH PRIX FIXE

$42.00 Per Person. Available 12-4pm

Appetizer

FAVA AND GREEN PEA SOUP
or

GARDEN MARKET GREENS
or

CRAB CAKE

Main Course

ORGANIC SAGE CHICKEN
or

SCOTTISH SALMON
or

RIGATONI

Dessert

GOAT CHEESE MOUSSE
or

HOUSE MADE SORBET

APPETIZER

FAVA AND GREEN PEA SOUP $14
Green Pea Salsa & Avocado Oil

GARDEN MARKET GREENS $15
Wild Berries, Gorgonzola, Pecans, Fines Herbes, Agave Champagne Vinaigrette

BURRATA PANZANELLA $16
Heirloom Tomato, Thai Basil, Black Garlic Balsamic Vinaigrette

CRAB CAKE $19
Petite Salad, Saffron Aioli, Charred Lemon

OCTOPUS $19
Green Garbanzo, Blood Orange, Cerignola Olives, Watermelon & Purple Radishes, Rock Chives

MAIN COURSES

RIGATONI $23
Pomodoro Sauce, Artisanal Ricotta, Basil Oil

SPAGUETTINI SQUASH $26
Zucchini, Heirloom Carrots, Pinenuts, Pepperoncini Emulsion, Périgord Black Truffle

WAGYU BURGER $25
Aged Cheddar, Fig Tomato Marmalade, Yucca Steak Fries, Meyer Lemon Aioli

ORGANIC SAGE CHICKEN $30
Carrot Purée, Brussels Sprouts, Herbed Brown Chicken Au Jus

SCOTTISH SALMON $33
Corn Risotto, Squash Blossom, Opal Basil, Provençal Dill Velouté
<table>
<thead>
<tr>
<th>DINNER MENU</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRANZINO $34</td>
<td>Snow Peas &amp; Wild Mushrooms, Citrus Potato Purée, Oreganata</td>
</tr>
<tr>
<td>CREEKSTONE PETIT FILET MIGNON $34</td>
<td>Glazed Asparagus, Potato Pave, Horseradish Crème Fraîche, Sauce Robert</td>
</tr>
<tr>
<td>CHICKEN SANDWICH $19</td>
<td>Mozzarella, Baby Arugula, Heirloom Tomato, Basil Dill Pesto, Hand Cut Fries, Garden Greens</td>
</tr>
</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>SIDE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>GLAZED BABY CARROTS</td>
<td>$9</td>
</tr>
<tr>
<td>CITRUS POMME PURÉE</td>
<td>$9</td>
</tr>
<tr>
<td>SAUTÉED GREENS WITH TARRAGON &amp; SHALLOTS</td>
<td>$9</td>
</tr>
<tr>
<td>YUCCA FRIES</td>
<td>$9</td>
</tr>
</tbody>
</table>

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.