

# Elevation

## Lunch Menu

Prix Fixe Menu – 20

### APPETIZERS

#### Ribollita Soup

Aromatics, cannellini beans, Reggiano crostini

#### Radicchio Salad

Hazelnuts, cotija, Aleppo-honey vinaigrette  
crispy black quinoa, cilantro

### ENTRÉES

#### Elevated Quiche

House-smoked ham, forest mushrooms, Gruyere,  
winter greens salad

#### Duck Confit Tartine

French green lentils, arugula  
blood orange mustard, parsnip, rye, sage oil

#### Rice Congee

Kimchi, shiitake, mizuna,  
XO, soft cooked egg, chili crisp

### DESSERTS

#### Citrus Olive Oil Cake

Rosemary-pine nut ice cream

Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities.

### BEVERAGES

#### Soda & Lemonade

Pepsi, Diet Pepsi, Sierra Mist, Lemonade 3

#### Metolius Iced Tea

Peppermint cinnamon, stevia and chocolate 3

#### Coffee

Bellatazza Custom Blend 2

#### Steven Smith Hot Teas 3

Meadow—Herbal

Mao Feng Shui—Green

Brahmin—Black Tea

Lord Bergamot —Earl Grey

#### White Wine

Frenzy Sauvignon Blanc 2022, 8/32

Cooper Mountain Pinot Gris 2022, 9/34

L'Ecole 41 Chardonnay 2022, 8/32

#### Red Wine

Abacela Merlot 2019, 9/34

King Estate Inscription Pinot Noir, 2021 11/36

RouteStock Napa Valley Cabernet Sauvignon, 2021 9/34

#### Coffee Drinks:

Espresso, Americano, Latte, Cappuccino 3

Matcha 3

All gratuities are designated to the CCI student scholarship fund.