

# Elevation

## Lunch Menu

Prix Fixe Menu – 20

### APPETIZERS

#### Elote Soup

Spring sweet corn soup, cotija, cream, cilantro

#### Spring Green Salad

Julienne carrots, radish, cherry tomato,  
Lemongrass vinaigrette

### ENTRÉES

#### Lamb Tamale

Pico de Gallo, cassava fritters, grilled broccolini

#### Sesame Crusted Ahi

Wasabi cream, orange scented sticky rice,  
English peas

#### Chicken Saltimbocca

Prosciutto, sage, potato gnocchi,  
Mushroom marsala cream, lemon grilled asparagus

### 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.