

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

Sesame Crusted Ahi

Wasabi cream, orange coconut sticky rice,
Edamame

Chicken Saltimbocca

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

Classic French Dip

Slow roasted beef, caramelized onions, Pepper Jack cheese,
Apple slaw with cranberries and pecans

DESSERTS

Opera Cake

Almond sponge, chocolate ganache, coffee butter 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

Brown Vineyard Grenache Rose 2022, 8/32

Chloe Pinot Gris 2022, 9/34

Shortbread Chardonnay 2022, 8/32

Red Wine

Abacela Merlot 2019, 9/34

King Estate Inscription Pinot Noir, 2021 11/36

Rodney Strong Cabernet Sauvignon, 2021 15/70

Coffee Drinks:

Espresso, Americano, Latte, Cappuccino 3

Matcha 3

All gratuities are designated to the CCI student scholarship fund.