

# Lunch Menu Prix Fixe Menu – \$20



#### Carrot Soup

Heirloom carrots, herb oil, potato batons

#### Wedge Salad

Blue cheese dressing, candied bacon, cherry tomato



#### Fish Tacos

With street corn salad and green mango slaw

## Cambodian Pepper Beef

With rice, fried egg and kampot pepper sauce

#### Pasta Puttanesca

Homemade fettucine, capers ,olives, and anchovy

#### Chicken Pot Pie

With seasonable vegetables and braised carrots



### Dessert of the Day

Seasonal selection offered by our advanced baking students

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



#### Soda & Lemonade

Pepsi, Diet Pepsi, Sierra Mist, Lemonade 3

#### Metolius Iced Tea

Peppermint cinnamon, stevia and chocolate 3

#### Coffee

Bellatazza Custom Blend 2 Espresso, Americano, Latte, Cappuccino 3

Steven Smith Hot Teas 3

White Wine 7/ 26
La Jolie Fleur Rose 2022, 7/26
Cupcake Pinot Gris 2022, 7/26

Shortbread Chardonnay 2022, 7/26

**Red Wine 8/30**Abacela Merlot 2019

King Estate Inscription Pinot Noir, 2021 Barossa Valley Blend, 2021

Beer 5