



Lunch

Appetizers

Avocado green goddess dressing / Arugula / Bruléed grapefruit segments / Shaved radish / Crumbled feta

Gem Lettuce / Brown butter vinaigrette / Roasted butternut squash / Bourbon soaked cherries / Julienned Apples / Sage rosemary oil / Parmigiano Reggiano

Chickpeas / Christmas lima beans / Black beans / Greek yogurt / Parsley

Roasted Butternut Squash Soup / Chili Flakes / Toasted Almonds / Crumbled shanklish

Hummus with pumpkin and brown butter sage/ Hummus with chestnuts (fire roasted) / Hummus with lamb ragu / pita / za'tar

Three meats / Dijon / Pickled veg / Toasted brioche / Seasoned nuts

Three cheeses / Marmalade / Toasted biscotti / Seasonal fruit / Candied nuts

Entrées

Fried Eggplant / Concasséd Tomatoes / Cheese sauce

Grilled focaccia / Housemade mozzarella / Tomatoes / Local basil pesto / Basil leaves / Choice of side

Housemade pita / Falafel / Tahini dip / Israeli Salad / Choice of side

Beef bacon / Lettuce / Tomato / Brioche / Choice of side

Merguez patty / Brioche pine nut bun / Tahini sauce / Caramelized onions / Kashkaval cheese / Choice of side

Pumpernickel / Pickled veg / Dijon mustard / Beef carpaccio - marinated with olive oil, oregano, thyme / Choice of side

Sides

Sweet Potato Fries

Eggplant Fries / Feta tzatziki sauce

Red and yellow beet / taro / carrot / sweet potato / yuca / turnip / rutabaga / parsnip

Tabbouleh Salad

Israeli Salad

Desserts

Green apple sorbet / Ginger snap

Fritters / Cranberry coulis / Powdered sugar

Sweet cracker / Coconut chantilly / Strawberries / Dry caramel / Cranberry coulis / Powdered Sugar
(colored)

Apple Tart with frangipane filling / red and green powdered sugar

Dark chocolate cake / Whipped cream / Raspberry Marmelade / Dark chocolate ganache / raspberry
coulis / creme anglaise