

ENTRÉES

Entrée includes two sides, salad, and dessert

Entrées

Pan Roasted Branzino 39
toasted cumin chermoula

Fennel Steamed Salmon 39
warm olive and caper vinaigrette

Cauliflower Steak vg 31
chipotle-cashew sauce

Stuffed Summer Squash vg 31
black bean mole

Sides

Wilted Greens vg
green lentils, aged sherry vinegar

Mushrooms v
spring pea and spaetzle ragout

Harissa Roasted Potatoes vg
scallions, orange miso



SALADS

Spring Greens vg
Israeli couscous, grapes, Marcona almonds,
madras curry vinaigrette

Bloomsdale Spinach
smoked portobello mushroom, black garlic
dressing

DESSERT

Coconut Cream Tart

Strawberry Buttermilk Cake

Basil Cheesecake



HOR D'OEUVRES

Chicken & Spring Herb Salad 6
chicken skin crackling

Chicken Thigh Yakitori 6
scallion & tare glaze

Smoked Trout 7
granny smith apple, celery root salsa, tarragon aioli

Quince Crostini v 5
aged manchego

Leek Pate on Baguette vg 5
smoked maldon sea salt

Artichoke Tart v 5
aged gouda, Huntington Library Potager Garden Herbs



PIZZA & FLATBREAD

Available with Flatbread Pizza Bar Appetizer Station

Select up to four

24 per Person

Portobello Mushroom v
roasted pasilla chile, grill charred corn, fontina
cheese

Grill Fig & Prosciutto v
arugula pesto, clover honey drizzle

