

# PLATED

## SAMPLE LUNCH MENU

### APPETIZER

Tuscan Kale & Strawberry Salad, Crispy Quinoa, Shaved Radish, Basil-Vincotto Vinaigrette

### MAIN COURSE

Fennel Marinated Branzino, Artichoke Barigoule, Fregula, Preserved Tomato

### SHARING DESSERTS

Yuzu & Blackberry Vacherin, Ginger, Micro Mint

Strawberry Rhubarb Shortcake, Lavender Mascarpone

“S’mores” Chocolate Chip Sandwich Cookie, Toasted Marshmallow

Peach & Blueberry Panna Cotta, Polenta Sable

## SAMPLE DINNER MENU

### APPETIZER

Spring Vegetable Salad, Sugar Snap Peas, Baby Beets, Thumbelina Carrots, Pecorino Romano, Meyer Lemon Dressing

## **MAIN COURSE**

Joyce Farms Filet of Beef, Timbal de Patata, Shaved Summer Truffle,  
Cabernet Demi

Wild Striped Bass, Zucchini & Ratatouille Blossom, Asparagus, Saffron  
Emulsion

Artichoke & Hearts of Palm Croquette, Carrot Lemongrass Emulsion, Red  
Vein Sorrel and Favas

## **DESSERT**

Passion Fruit Tart, Toasted Coconut Meringue, Mascarpone, Black  
Sesame Crumble