



SEASONAL

Chef Recommendations

Available daily 11 a.m. until 3:30 p.m.

APPETIZER

Crispy Tuna Rice *19.99*

Sesame-Sriracha Cream, Yuzu Aioli, Sweet Soy Glaze, Jalapeño

WINE PAIRING Riesling *10.75*

ENTRÉE

Mediterranean Roasted Flatbread *19.99*

Served Open-Faced: Za'atar White Bean Hummus, Roasted Carrots and Cauliflower, Cucumber, Grape Tomatoes, Arugula, Cucumber-Mint Sour Cream, Tapenade, Charred Lemon

WINE PAIRING Côtes du Rhône Blanc *11.50*

DESSERT

French Cream Popover *11.99*

Grand Marnier, Strawberries, Tillamook® Vanilla Bean Ice Cream, Crème Anglaise, White Chocolate Almond Crumble

WINE PAIRING Cooper's Hawk Lux Ice Wine *13.50*

TRY OUR MAY WINE OF THE MONTH

Côtes du Rhône Blanc **GLASS** 11.50

We launch our celebration of France with this classic French white wine blend. It is soft and creamy with flavors of Meyer lemon, yellow apple, white peach, beeswax, and white flowers.



**JOIN THE WINE CLUB
FOR 22.99**

Plus earn points!

LUNCH



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APPETIZER

Crispy Tuna Rice *19.99*

Sesame-Sriracha Cream, Yuzu Aioli, Sweet Soy Glaze, Jalapeño

WINE PAIRING Riesling *10.75*

ENTRÉE

Chicken Francese *26.99*

Caramelized Parmesan Chicken, Roasted Yukon Gold Potatoes,
Garlic Spinach, Calabrian White Wine Sauce, Lemon Brown Butter

WINE PAIRING Côtes du Rhône Blanc *11.50*

DESSERT

French Cream Popover *11.99*

Grand Marnier, Strawberries, Tillamook® Vanilla Bean Ice Cream,
Crème Anglaise, White Chocolate Almond Crumble

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DINNER