

---

# LUNCH

---

---

## STARTERS

---

**SUNCHOKE BISQUE** 16  
English Peas | Shitake Powder | Hazelnut Oil

**GRILLED SPANISH OCTOPUS** 25  
Roasted Fingerling Potatoes | Biellese Merguez Sausage | Herb Yogurt Sauce

**CHILLED CORN SOUP** 32  
Lobster | Caviar | Basil | Quinoa | Apple Brown Butter

**SEARED AHI TUNA LOIN** 28  
Watercress | Radish | Apple | Jalapeno Essence | Miso Sesame Emulsion | Togarashi Spice

**SOUTHWEST CHICKEN QUESADILLA** 25  
Guacamole | Mango Salsa | Pickled Red Onions

---

## SALADS

---

**GREEK QUINOA SALAD** 24  
Baby Arugula | Olives | Cherry Tomatoes | Cucumbers  
Toasted Feta | Meyer Lemon | Oregano Vinaigrette

**LITTLE GEM GREENS SALAD** 20  
Shaved Heirloom Carrots | Pickled Cucumbers  
Watermelon Radish | Elderflower Mustard Vinaigrette

**GRILLED CAESAR SALAD** 23  
Grilled Romaine Hearts Wedges | House Made Crouton  
Parmesan Cheese | Anchovy Filet

**GRILLED RARE YELLOWFIN TUNA NICOISE** 28  
Olive Oil Poached Potatoes | Yellow Wax Beans  
Tomato Garbanzo Salad | Olive Vinaigrette

***ADD ON TO ANY SALAD SELECTION***

**JUMBO SHRIMP 12**

**ORGANIC CHICKEN 10**

**NY STRIP 18**

**TUNA 22**

---

**SIDES** 12

---

**HERB POTATO PUREE**                      **LOBSTER MAC N CHEESE**  
**PARMESAN HERB STEAK FRIES**      **YELLOW WAX BEANS**  
**SUNCHOKE & ENGLISH PEAS**

---

## FLATBREADS

---

**COACH FARM GOAT CHEESE** 24  
Oven Roasted Tomatoes | Cipollini Onions  
Baby Arugula | Herbs de Provence

**SHEEPSMILK RICOTTA** 26  
Meyer Lemon | Baby Zucchini | Roasted Garlic |  
Truffle Pecorino

**SUSHI** 28  
Unagi & Tuna | Cucumber | Micro Shiso  
Green Onion | Wasabi Cream

---

## SANDWICHES

---

*Choice of French Fries or Baby Greens*

**CPS LOBSTER AND CAVIAR ROLL** 30  
Lobster Salad | Toasted Brioche Roll

**GRILLED CHICKEN BALT** 30  
Smoked Bacon | Avocado | Lettuce  
Tomato | Lemon Aioli | Country Toast

**AUDEN BURGER** 30  
Aged Cheddar | Sautéed Onions & Mushrooms

**SMOKED DUCK REUBEN SLIDERS** 24  
Fennel Sauerkraut | Tomato Marmalade | Pretzel Roll

---

## ENTREES

---

**PAN SEARED HALIBUT** 34  
Grilled Asparagus | Roasted Trumpet Mushrooms  
Sliced Radish | Tarragon Mustard Emulsion

**CRISPY SKUNA BAY SALMON** 34  
Spinach Spätzle | Baby Zucchini | Sunburst Squash  
Lemon Thyme Emulsion

**FREE RANGE ORGANIC CHICKEN BREAST** 36  
Goat Cheese Agnolotti | Braised Broccoli Rabe  
Apple Cider Jus

**GRILLED NEW YORK STRIP** 36  
Parmesan Herb Fries | Sautéed Spinach  
Béarnaise

**PESTO SHRIMP BUCATINI** 30  
Cherry Tomatoes | Baby Kale  
Toasted Garlic Bread Crumbs | Basil Pesto

**CARAMELIZED FENNEL** 26  
Baby Kale | Sunburst Squash | Cauliflower Caponata

For your convenience, a 20% gratuity will be added to all parties of 6 or more guests to be distributed entirely amongst servers.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*