

a r d o r

D I N E L . A .

C H O I C E O F A P P E T I Z E R

CLEAVER OCTOPUS
TORN HERBS, PIMENTON, HEART OF PALM

BEET SALAD
WHIPPED FETA CHEESE, ROSE WATER (V.)

SHREDDED BRUSSELS SPROUTS
PECORINO, WALNUTS (V.)

C H O I C E O F E N T R É E

CAULIFLOWER TANDOOR
CHAAT MASALA, CASHEWS, BARBERRIES (V.)

HARRISON RANCH CHICKEN
CABBAGE, APPLE GASTRIQUE

PRIME SKIRT STEAK
KING TRUMPET MUSHROOMS, SPINACH

C H O I C E O F S O M E T H I N G S W E E T

LEMON MERINGUE
BLUEBERRY SORBET, GRAHAM

VEGAN CHOCOLATE GANACHE
PECANS, FLEUR DE SEL CARAMEL



\$35 PER PERSON
LUNCH SERVED DAILY 11:30AM - 4:00PM