



THE LUNCH EDIT

A seasonal selection thoughtfully curated
by Executive Chef Sylvain Delpique with your
choice of two courses (\$68) or three courses (\$75).

Available Monday - Friday from 12 - 2pm

APPETIZERS

HEIRLOOM TOMATO GAZPACHO NF - V

Garlic Croutons, Basil Oil

BURRATA NF

Confit Peppers, Arugula, Sourdough, Bagna Cauda

OCTOPUS CARPACCIO GF - NF - DF

Bitter Orange, Basil Oil, Black Olive and Za'atar Vinaigrette

ENTREES

BRANZINO

Garlic-Swiss Chard, Olive Peppadew Relish, Champagne Butter

PRIME 8 OZ BURGER NF

Brioche Roll, Tomato Confit, Arugula Gouda, Green Peppercorn Aioli,
Carmelized Onion, French Fries

CAESAR SALAD WITH CHICKEN NF

Romaine, Aged Parmesan, Anchovies, Preserved Lemon Chimichurri

VEGAN BOWL NF - V

Mala Tofu, Kale, Farro, Quinoa, Avocado, Calamansi-Soy Dressing

DESSERTS

NY CHEESECAKE

Ben's Cream Cheese, Confit Lemon, Morello Cherry - Balsamic Sauce

PALET D'OR

Mexican Dark Chocolate Mousse, Fleur de Sel, Chocolate Dacquoise

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.
Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please
advise your waiter if anyone in your party has food allergies and/or restrictions.