

# L1

Lunch One  
Individually Plated  
50 Per Person

**our menus are highly seasonal and are updated frequently.  
this is a sample menu and specific menu items will change.**

## First

*choice of*

### MGFD ceviche

citrus, kimchi flavors, avocado, sweet peppers, red onion, cilantro

### spiced lamb & charred eggplant

pickled onion, herbs, house pita

## Main

*choice of*

### gem lettuce

snap peas, shaved radish, pecorino, jade dressing, smoked almonds, grilled chicken

### short rib panini

heirloom tomato chutney, fontina, grilled red onions, arugula, fries

### roasted turkey sandwich

tomato, avocado, house smoked bacon, herb mayonnaise, rye

## Dessert

### milk chocolate cremoso

espresso parfait, hazelnut praline, olive oil, sea salt, sourdough crostini

~ adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

# L2

Lunch Two  
Individually Plated  
65 Per Person

*our menus are highly seasonal and are updated frequently.  
this is a sample menu and specific menu items will change.*

## First

*choice of*

### tuna carpaccio

kohlrabi, soy aioli, furikake

### crispy pork belly

kimchi, crushed peanuts, cilantro

### Vito's stracciatella

heirloom tomato, basil, extra virgin olive oil, sea salt

## Main

*choice of*

### pan roasted Poulet Rouge 1/2 chicken

fregula, grilled red onions, orange, shaved fennel, green olive salsa

### wood roasted local fish

yellow curry, rice, sprouts, pickled vegetables, thai basil

### house made rigatoni

short rib sugo, ricotta, basil

## Dessert

*choice of*

### warm olive oil cake

citrus confit, ice cream

### milk chocolate cremoso

espresso parfait, hazelnut praline, olive oil, sea salt, sourdough crostini

~ adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere