



~California Restaurant Month Prix Fixe Menu~

Lunch is served everyday from 11am to 3pm. Seating is first-come, first-served (no reservations taken for lunch). All prices are subject to change. Two courses of your choosing, plus a desert course. No sharing, please.

1st Course Choices

Porcini Bisque, Served with Crostino

Gazpacho, Served with Crostino

Old Vine Salad – Certified Organic Greens with Grape Tomatoes, Kalamata Olives, Shaved Parmesan & Citrus Vinaigrette

Crispy Blue – Certified Organic Greens, Crispy Prosciutto, Fried Onions & Maytag Blue Cheese Dressing

Caprese of Mozzarella Buratta – Imported Buratta, flash fried Arugula, Grape Tomatoes & Citrus Infused Extra Virgin Olive Oil

2nd Course Choices

Porcini Mushroom Mac & Cheese – Porcini Mushrooms and a Creamy Blend of Artisan Cheeses

Cajun Vegan Quinoa – Cajun Quinoa & Seasonal Vegetables garnished with Fresh Cilantro

Mozzarella Di Bufala Panino – Imported Mozzarella Di Bufala, Tomatoes & Basil Pesto with Pomodoro Sauce for Dipping

Tuna Melt Panino – Fresh Wild Albacore Tuna Salad with Dill Havarti Cheese

Quattro Formaggi Panino – Provolone, Fresh Goat, Gruyere, Pecorino, Sautéed Shitake Mushrooms & Arugula with Pomodoro Sauce for dipping

Pulled Pork Panino – Tender All Natural Pulled Pork & Chef's BBQ Sauce with Smoked Gouda Cheese

Ham & Cheddar Panino – Artisan Cured Duroc Ham, Cheddar Cheese with Sweet & Spicy Balsamic Aioli

Meatball Panino – House-made, All Natural Meat Balls, Provolone Cheese & Tomato Sauce for Dipping

Reuben Panino

All Natural Pastrami, Sauerkraut, Gruyere Cheese & Russian Dressing for Dipping

Dessert Course

Grandma's Cheese Cake – Rich Cream Cheese Cake with Graham Cracker Butter Crust Garnished with Wild Berry Puree

\$20 per person