



jonathans

Beet-Miso Soup With Wild Mushrooms, Greens & Scallions

OR

Mixed Organically Grown Field Greens with a
“Green Goddess” Emulsion, Shaved Watermelon Radish and Toasted Pepitas



Roasted New York Striploin of ‘AAA’ Canadian Beef
With Wild Mushrooms, Pommés Purée, Haricots Verts & ‘Merchant de Vin’

OR

Sumac Dusted Filet of Atlantic Salmon on Jasmine Rice with Spiced
Chickpeas, Roasted Cauliflower, Green Beans & Cucumber Riata

OR

Toasted Bucatini Puttanesca with Wild Shrimp,
Olives, Capers & Arugula in a Herbed Tomato Fondue



Key Lime Pie
with Light Key Lime Mousse in a Chocolate Coconut Flan

Menu#7X-\$38-LUNCH