



THE

Ruby Lunch

ALL OUR LUNCHESES HAVE A PRE-SELECTED MENU THE HOST CHOOSES WHICH IS SERVED TO THE CENTER OF THE TABLE FOR ALL TO SHARE.

**PLATES

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
 STEAK SALAD, BABY LETTUCE, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
 THREE GRAIN SALAD, CELERIAC, FRESH HERBS, LEMON, SMOKED AIOLI
 LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
 ROASTED BABY CARROTS, CASHEW NUT BUTTER, GREEN HARISSA, CILANTRO
 GINGER BRAISED BEETS, WHIPPED TOFU, PUFFED QUINOA, CHICORY
 CHICKEN THIGHS, CHICK PEANS, AVOCADO, LIME YOGURT
 SEASONAL FLATBREAD
 WHITE BEAN & MUSHROOM TOAST, WHITE BEAN PUREE, PRESERVED LEMONS, FRESH HERBS, MUSHROOM
 GRAVY ON GRILLED SEEDED WHEAT BREAD

DESSERTS

FLOURLESS CHOCOLATE CAKE, DARK CHOCOLATE ICE CREAM
 COOKIE & BROWNIE PLATE
 VANILLA ICE CREAM, BERRY SAUCE, ANGEL FOOD CROUTONS
 *SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST

**\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION*

3 COURSE MENU PRICING



\$28 PER PERSON FOR THREE SELECTIONS PLUS ONE DESSERT
 \$35 PER PERSON FOR FOUR SELECTIONS PLUS ONE DESSERT
 \$40 PER PERSON FOR FOUR SELECTIONS PLUS TWO DESSERTS
 *ADD AN EXTRA MENU SELECTION FOR \$6 PER PERSON



**OUR MENUS ARE VERY SEASONAL, AND SELECTIONS MAY CHANGE BASED ON AVAILABILITY