



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, DRIED FRUIT, CRANBERRY 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
- SPRING PEA TARTINE, TOASTED SOURDOUGH, TOFU & PEA PUREE, PICKLED SPRING VEGETABLES, CATALPA GROVE PEA SHOOTS

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