



Viviane

LUNCH

FIRST COURSE (SELECT ONE)

Seasonal Soup

Brassica

kale, brussel sprouts, radicchio, fennel, radish, persimmon, pomegranate, almond, lemon vinaigrette

Salmon Poke

avocado, cucumber, radish, chili, herbs, rice cups

SECOND COURSE (SELECT ONE)

Grain Bowl

quinoa, farro, brown rice, seasonal vegetables, herbs, fried egg

Branzino Filet

lentils, currant, confit tomato, red wine jus

Grilled Chicken Sandwich

applewood smoked bacon, avocado, tomato, romaine, aioli, ciabatta bread, mixed greens

Prime Bavette Steak

baby rocket arugula, parmigiano-reggiano, aged balsamic

DESSERT (SELECT ONE)

Lemon Bundt Cake

winter citrus, lemon curd, buttermilk glaze

Chocolate & Amaretti Semifreddo

espresso caramel sauce

\$35 per person, tax and gratuity not included

Monday through Friday, 11am - 3pm

Executive Chef Michael Reed



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