THE
HERITAGE
LUNCH
2025

SOUP & SALAD

Shrimp Bisque
Poached shrimp, tomato concasse, brandy, cream 6

Chopped Salad GF V+
Tropical fruit, oranges, tomato, candied walnuts, blue cheese, greens, roasted shallot agave wine vinaigrette 7

Mango and Black Bean Salad GF+ V+
Avocado lime dressing, tomatoes, queso fresco, corn tortilla strips 7

Soup du jour
Freshly made by Secchia Institute for Culinary Arts students 6

APPETIZERS

Smoked Wild Mushroom Risotto GF V+
Creamy white wine arborio rice, parmigiano reggiano 7

Karaage Chicken
Tangy tamarind-lime gastrique, furikake, dried shrimp flakes 7

Vegetable Strudel V
Phyllo wrapped squash, root vegetables, provolone, roasted tomato sauce 6

DESSERTS

Your server will present a selection of today's featured desserts

ENTRÉES

Amish Coq Au Vin
Chicken, pearl onions, Bordeaux reduction, buttery pancetta polenta 14

Cedar Planked Salmon GF
Beans, pine nuts, cherry tomatoes, basil pistou 16

Haute Style Beef*
Broccolini, bacon, egg breaded potato croquettes, sauce poivre 18

Portuguese Style Camaroes Recheados
Crab stuffed shrimp, garlic herb sauce, root vegetables, chili flakes, saffron rice 17

Japanese Beef Teriyaki
Marinated beef strips, mirin, sake, soy, sesame, stir fry vegetables 17

BEVERAGES

Freshly squeezed lemonade 3
Soda 3
Unsweetened iced tea 3
Selection of whole leaf hot tea 4
Latte, cappuccino, cortado 4
Espresso 3
Coffee, fresh ground 3
Single origin pour-over coffee 4