

FOUNDATION ROOM

LUNCH MENU

SALADS

grilled Flat-iron steak, Baby Arugula,
Mandarin & Lemon Honey vinaigrette

Buffalo mozzarella, carrot herb salad, Harissa vinaigrette

crisp Romaine hearts, Parmesan Reggiano,
"Bullet Hole" Brioche & Caesar Dressing

Field greens & Balsamic Emulsion

SMALL PLATES

teriyaki bites, scallions & ginger slaw

Ahi Tuna Tartar, cucumber quinoa salad, Avocado ice cream & wasabi bubbles

Louisiana crab cake with trinity & remoulde sauce

FLATBREAD PIZZAS

caramelized mushrooms, tomatoes and apple wood bacon

grilled chicken, sun-dried tomatoes and onion jam

ENTREES

reuben sandwich with crispy cabbage, Russian dressing

crispy prawns, Moroccan glaze, Jasmine rice pilaf, carrot-cilantro salad

pan roasted salmon, spinach garlic whipped potatoes, crispy leeks

grilled free range chicken, potato puree, lemon & olive relish

Kobe burger, cheddar, NUSKI's apple wood bacon, Parmesan truffle fries

Flat-iron steak sandwich, roasted garlic aioli, sweet potato fries

veal osso bucco, pappardelle, ricotta and Parmesan Reggiano

DESSERTS

vanilla panna cotta with assorted fresh berries

caramel cheesecake with macadamia gelato

star anise marinated strawberries with Mexican vanilla gelato

Brett Sparman - Executive Chef
Jesus Cano - Sous Chef