# Let's Do Lunch \$30 for 2

### First

### Farmer's Harvest Bowl

Tofu, chickpeas, avocado, mesclun greens, baby gem lettuce, ginger-carrot vinaigrette.

# Spicy Tuna Bowl

Spicy tuna, Japanese mayo, sesame seeds, and fresh wakame seaweed salad with miso dressing.

## **Duck Confit Bowl**

Braised duck leg with French green lentils on a bed of romaine and baby kale.



## **Crème Brûlée au Chai (GF)** Buttery Shortbread & Brittle



Executive Chef: Sylva Senat

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.