

LUNCH

Soups

gazpacho

VINE RIPE RED TOMATO, YELLOW ROMA, GREEN CUCUMBER

provençal tomato

VINE RIPE TOMATO, FRESH HERBS, WHITE WINE

Salads

lavender field greens

FRESH MIXED GREENS, POMEGRANATE, HERBS, LAVENDER VINAIGRETTE

watermelon serrano

SWEET WATERMELON, SERRANO HAM, BABY ARUGULA, FETA CHEESE, BALSAMIC REDUCTION

heirloom tomato

FRESH HEIRLOOMS TOMATOES, FINE HERBS, PISTACHIO PESTO

Tapas

gypsy clams

COCKLE CLAMS, GARLIC, TOMATO, THAI PEPPERS, BUTTER, WHITE WINE

gambas al ajillo

SHRIMP, GARLIC, ARBOL CHILE, BRANDY, E.V.O.

citrus asparagus

ASPARAGUS, TANGERINE, LEMON, PISTACHIOS

patatas bravissimas

FRIED FINGERLING POTATOES, SPICY TOMATO SAUCE, SAFFRON ALIOLI

Entrees

the mediterranean (WITH CHICKEN, SHRIMP, CALAMARI, OR LAMB)

ROMAINE HEARTS, RED ONION, KALAMATA OLIVES, FETA CHEESE IN RED WINE VINAIGRETTE,

ahi tuna

SAUTÉED SPINACH, TOMATO, HARICOT VERTS, OLIVE VINAIGRETTE

lavender citrus salmon

ALASKA SALMON, GRILLED ASPARAGUS, CHARRED SCALLIONS IN LAVENDER CITRUS BUTTER SAUCE

steak frites

SIRLOIN, SPANISH PEPPERCORN SAUCE, SHOESTRING SWEET POTATO FRITES

Sandwiches

Oh! sliders

MINI BURGERS (SPICED LAMB, VEAL, PORK OR VEGGIE) CARAMELIZED SHALLOTS, FENNEL SLAW

sandwich niçois

ITALIAN TUNA, BOQUERONE ANCHOVIES, EGG, BELL PEPPER, OLIVES, CUCUMBER, LETTUCE, TOMATO

veal french dip

SLOW COOKED VEAL, FRESH GOAT CHEESE, HERBS, WARM JUS

gyrOh!

choice of: SPICED GRILLED LAMB, or VEGGIE

with MIXED GREENS, TOMATO, TZATZIKI, FETA