



## **Lunch at The Beach Club Restaurant & Lounge**

**(Your Choice of two courses)**

### **First Course**

#### **Vegetable Tartar**

pickled beet, sweet potato, avocado, carrot, coconut rice

or

#### **Kelp Cured Tuna**

radish, pickled apple, yuzu dashi, wonton chip

or

#### **Beef Carpaccio**

horseradish cream, pickled mushroom, crispy garlic, arugula, grana padano

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### **Second Course**

#### **Winter Salad**

greens, carrot, roasted beet, radish, seed blend, goat cheese, pickled apple, citrus vinaigrette

or

#### **Miso Cod or Tofu Ginger Bowl**

coconut rice, curried carrot puree, roasted vegetable, green onion, ginger miso glaze

or

#### **Island Farmhouse Chicken Burger**

chipotle mayo, pickle, crispy slaw

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### **Third Course**

#### **Crème Brûlée**

ask your server for todays creation

or

#### **Trio of Sorbet**

ask your server for todays flavors

**\$15.00 for an extra course**

“Globally Inspired and Locally Created”

A process that begins with premium ingredients,

sourcing the best of what is available locally and seasonally, then focusing on flavor.