

## Lunch - \$15

*choose one from each course*

### First Course

#### AVOCADO TOMATO TOAST

(vegetarian) fresh cilantro/ sliced jalapeño/ sliced radish/ parmesan herb oil

#### CHICKEN NOODLE SOUP

#### MEL'S SPINACH

(vegetarian, gluten free) (STARTER PORTION) baby spinach/ field greens/ strawberry/ pear/ dried cranberry/ candied pecan/ feta/ pear vinaigrette

### Second Course

#### HARVEY'S ORIGINAL

lettuce/ tomato/ red onion/ pickle

FRENCH DIP prime rib/ swiss/ baguette/ au jus/ creamy horseradish

MEL'S SPINACH (gluten free) grilled salmon/baby spinach/ field greens/ strawberry/ pear/ dried cranberry/ candied pecan/ feta/ pear vinaigrette

### Third Course

#### CHEF'S KRAK CAKE

(vegetarian) cocoa cake/ vanilla bean mascarpone mousse/ cara crakine crispies/ housemade salted caramel

CARAMEL APPLE BAR (vegetarian) cinnamon mousse/ housemade salted caramel