



Wolfgang Puck Bar & Grill

Fall Lunch Menu

Starter

Pre-select one

Butternut Squash Soup, Cardamom Crème Fraiche
Butter Lettuce Caesar Salad, Focaccia Croutons, Shaved Parmesan
Pink Lady Apple Salad, Golden Raisins, Crumbled Blue Cheese, Sherry Vinaigrette
Tomato Caprese, Fresh Mozzarella, Aged Balsamic, Micro Basil
Chopped Vegetable Salad, Feta Cheese, Herb Croutons, Creamy Greek Dressing
Chef's Selection Seasonal Soup of the Day

Entree

Pre-select two

Chinese Chicken Salad, Candied Peanuts, Crisp Wontons
Chicken Salad Sandwich, Toasted Sourdough, Hand Cut Potato Chips
Maple Glazed Pork Belly "BLT", Arugula, Avocado, Vine Ripe Tomatoes, Marinated Pasta Salad
House Made "Spaghettini & Meatballs" with Tomato, Basil, and Garlic
Pan Roasted Sea Bass, Parsnip Puree, Wild Mushrooms, Melted Leeks, Truffle Nage
Almond Crusted Salmon, Horseradish Potato Puree, Green Beans, Blood Orange-Red Wine Sauce
Organic Chicken, Yukon Gold Potato Puree, Seasonal Vegetables, Rosemary-Garlic Jus
Prime Flat Iron Steak, Caramelized Garlic, Shishito Peppers, Wild Mushrooms

Dessert

Pre-select one

Double Decadent Chocolate Bar, Crème Fraiche Cream, Raspberries
Banana Crepe, House Made Nutella, Crème Fraiche Cream, Toasted Hazelnuts
Apple Tart Tatin "A La Mode", Caramel Glaze
Tahitian Vanilla Bean Crème Brulee, House Made Cookies
50/50 Baked Alaska, Vanilla Ice Cream, Orange Gelato, Toasted Meringue
Layered Lemon Mascarpone, Cheesecake, Cookie Crumb Crust, Huckleberry Compote
Pumpkin Cheesecake, Pumpkin Seed Brittle, Citrus-Cranberry Compote (October- January)

Coffee and Tea Service Included

All prices are subject to 20% service charge and 8.1% sales tax