

Mediterranean Lunch

Appetizers

FARMER'S MARKET GAZPACHO* Vegetables Brunoise	10
HEIRLOOM TOMATO CAPRESE SALAD* Imported buffalo mozzarella / basil chiffonade / extra virgin olive oil /aged balsamic	14
PROVENÇALE ROASTED VEGETABLE AIOLI* Farmer's market vegetables / house garlic aioli	12
MEDITERRANEAN MEZZE DIPS Artichoke / Green tapenade / Zaalouk / grilled unleavened bread	13
FRIED CALAMARI WITH ROMESCO SAUCE GRILLED LEMON / ROMESCO SAUCE	15
ORGANIC ROASTED BEETS* Artisan goat cheese / greens / honey vinaigrette / sunflower seeds	14

Entrées

CHICKEN PAILLARD* Lemon-caper sauce / haricots verts / wild arugula / parmesan	18
PAN-FRIED SAND DABS PERSILLADE Sautéed seasonal vegetables / lemon-caper sauce	16
SEARED SCOTTISH SALMON* Cauliflower purée / seasonal kale / romesco sauce	18
STEAMED CARLSBAD MUSSELS MARINIÈRE White wine / garlic / pancetta / crème fraîche / garlic tartine	16
BALLERINE PASTA A LA PUTTANESCA Spicy pomodoro sauce / caramelized garlic / olives / caper / parmesan	16
PAPARDELLE NERO FRA DIAVOLO Tiger prawns / garlic / pepperoncini / Pomodoro / lemon / white wine / parsley	17

Hotel Classics

SOUP DU JOUR	10
ARTISAN CAESAR SALAD Romaine hearts / croutons / shaved reggiano / white anchovies / fried capers / caesar dressing	13
LUXE CHINESE CHICKEN SALAD Field greens / toasted noodles / almonds / chicken and soy dressing	15
GRILLED CHICKEN COBB* Mixed greens / blue cheese / tomato / applewood bacon / avocado / chopped eggs / sherry-dijon vinaigrette	15
CLASSIC STEAK-FRITES Flat iron/seasoned fries/house chimichurri	22

Salads

ORGANIC RAINBOW KALE SALAD* Marcona almonds / orange / apple cider vinaigrette	14
LUXE ORGANIC CHOPPED SALAD Organic seasonal greens / tomatoes / olives / feta cheese / hearts of palm / garbanzo beans / pearl couscous / toasted almonds / lemon juice and EVOO	15
NIÇOISE SALAD WITH SEARED AHI TUNA* Imported buffalo mozzarella / basil chiffonade / extra virgin olive oil / aged balsamic	16
PETITE GREEK SALAD* Heirloom tomato / kalamata olives / persian cucumber / sweet red onion /feta / basil / AOP extra virgin olive oil / lemon juice	14
GRILLED TIGER PRAWNS SALAD* Baby spinach salad / avocado / jicama / pink grapefruit / lemon dressing	16
NATURAL SCOTTISH SALMON SALAD* Watercress and endive / roasted beets / feta / cucumbers / orange dressing	16
ENHANCE YOUR LUNCH	

Chicken	Salmon	AhiTuna	Shrimp	Flat iron Steak
4	5	6	6	7

Sandwiches

Sandwiches served with your choice of french fries, salad, fresh fruit or cup of soup.

CAPRESE PANINI Heirloom tomatoes / pesto / arugula / imported buffalo mozzarella / ciabattina Prosciutto	16
LUXE CLUB SANDWICH Smoked turkey / applewood bacon / avocado / lettuce / tomato / country white bread	15
LUXE CHEESEBURGER Dry aged chuck / shallot-bacon jam / "Beefsteak" tomato / brioche bun / gruyere cheese / touch of blue	18
LOBSTER ROLLS Maine lobster / baratte butter / scallions / lemon / New England bun	22

* Gluten Free

Some of our purveyors

Scarborough Farms, Cucina Della Cucina, Maryann Carpenter, Coleman Farms, Harry's Berries, Pudwill Farms, Weiser Family Farms

Executive Chef: **Olivier Rousselle**