

ORCHIDS

Administrative Professional's Lunch Menu

April 22 ~ April 26, 2024

**Carpaccio di Salmone Marinato con Cipolla Rossa
Capperi di Pantelleria Finocchietto Selavatico e Olio Extra Vergine**

Salmon Carpaccio, Capers, Red Onion, Dill, Olive Lemon Dressing

or

Zuppa d'Aragosta Profumata al Limone

Lobster Bisque, Lemongrass, Brandy Crème Fraîche



Ravioli alla Costata di Manzo

Short Rib Ravioli

or

**Filetto di Branzino alla Piastra con Patate Novelle al Rosmarino
e Riduzione di Succo di Vitello**

*Sautéed Branzino, Rosemary Roasted Potato,
Seasonal Mushroom "Trifolati," Veal Jus Reduction*



**Kona Caffè Tiramisu, Pistacchio Crème Inglese,
Gelato ai Limoni Canditi**

Kona Espresso Tiramisu, Pistachio Anglaise, Candied Lemon Gelato

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Christian Testa, Executive Chef

Michelle Baldomero, Pastry Chef

*Applicable excise tax and gratuity are not included in the above price.
For parties of 6 or more guests, a service charge of 19% will be applied.*

*Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may
increase your risk of foodborne illness. Menu is subject to seasonality and availability.*