

The World Class
Ambrosia
Five Star ★★★★★
Dining Experience
Restaurant

LUNCH 2009

SALADS, SOUPS & SUCH

BEETS DU MARCHÉ / 12

watercress, mine shaft blue cheese, candied walnuts, haricot vert, red grape

THE CAESAR / 12

petit hearts of romaine, whole grain mustard dressing, olive oil croutons, parmigiano reggiano
add organic chicken or tiger shrimp / 19

FRISÉE AUX LARDONS / 12

smoked bacon, delta asparagus, tarragon, '4 minute egg', satsuma tangerine vinaigrette

HEIRLOOM LETTUCE / 8

chef's selection of best greens available, fines herbes, champagne vinaigrette

SOUP OF THE SEASON / 8

butternut squash soup, spiced chantilly, amaretto cookie crumble, sage

CLASSIC FRENCH ONION SOUP / 9

gruyere cheese, yesterday's bread

SANDWICHES

ORGANIC CHICKEN "B.L.T." / 16

smoked bacon, watercress, roasted tomatoes, chipotle mayo, smoked gouda cheese

DELI STYLE ALBACORE TUNA / 14

mustard aioli, haas avocado, tillamook cheddar, house made "old bay" potato chips

PETIT "DOUBLE-DOUBLE" CHEESEBURGERS / 15

'secret sauce', tillamook cheddar, house made pickle, fresh cut fries

ENTREES

"STEAK FRITES" / 23

certified black angus sirloin, brandy-peppercorn sauce, fresh cut kennebec fries

JIDORI CHICKEN ROULADE / 21

butternut squash silk, savoy cabbage, chanterelles, hazelnut brittle, dijon emulsion

TASMANIAN OCEAN TROUT / 20

clam chowder sauce, house made meyer lemon marmalade

DESSERTS

FLOURLESS CHOCOLATE CAKE / 10

fresh raspberries, home made vanilla ice cream

CRÈME BRULÉE / 10

tahitian vanilla bean, cranberry compote

HOUSE MADE SORBETS & ICE CREAMS / 11

changes daily