



20 RÔSE 20  
CAFE

*Late lunch*

Please note that each addition creates an increase in the total price.

*Prime rib carpaccio* ⊗

Thinly sliced, arugula, balsamic vinegar reduction, capers, sesame oil and lime aioli, fresh ground pepper and sea salt. Served with our sourdough bread. 18.36

*Phyllo potitan pizza*

(Add + Prosciutto)

Phyllo dough base, pomodoro sauce, fresh tomatoes, mozzarella pearls, gouda cheese, fresh and sundry basil. 21.42

*Incredible croissant*

(Add + Smoked Salmon, Add + Prosciutto)

French croissant stuffed with scrambled eggs, green onions, tomatoes, sliced avocado, gouda cheese, garnish cream cheese and caper aioli. 21.42

*Croissant croque monsieur*

Homemade coconut cheese bechamel, smoked ham and gouda cheese and dill. 21.42

*Mediterranean oven baked salmon*

(Add + Bowfin Caviar)

Arugula, watermelon, radish, sprouts, cherry tomatoes, carrot, cucumber, lime, beet hummus, oven baked salmon. 29

*Chicken cordon blue wrap*

Smoked ham, jasmine rice, parmesan bechamel oven baked chicken, cherry tomatoes, arugula bechamel sauce. 20.42

*Pumpkin French onion soup* ⊕

(Add + Avocado, Add + Chicken, Add + Truffle Honey)

Pumpkin soup with onions, broiled parmesan on the side, mozzarella pearls, pumpkin seeds and microcilantro. 16.32

*Chicken curry* ⊕

(Add + Avocado)

Jasmine rice, oven baked chicken, hints of tomato and our special homemade curry sauce. 18.03

**CONSUMER ADVISORY**

⊗ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

🌱 Vegan 🥜 Nuts ⊕ Gluten Free ★ Chef's favorites 🥛 Dairy free