

# Lunch

## Small Plates

**to Be Enjoyed Family Style  
Cold**

Marin county Oysters (fried or chilled)  
 Tuscan Farro Salad  
 Shaved artichokes, parmesan & lemon  
 Parma prosciutto, pear & arugula

Bruschetta with Vince's avocado  
 aged Manchego with Medjool dates  
 Blood oranges, honey & Rosemary  
 House Marinated Olives

### Hot

Sardines alla Plancha with salsa verde  
 Roasted asparagus, parmesan & lemon  
 Roasted beets, escarole & truffle oil  
 'PanisSe' Spiced chick pea fritters

Grilled Bacon Wrapped Medjool Dates  
 Charred squid, paprika & tangelos  
 Braised Lamb Spare ribs in Brodo  
 Grilled artichokes, lemon & Äioli

**\$5-each**

## Soup & salads

Spring asparagus & spinach soup with crème fraîche & chervil	7-
Goat cheese & asparagus Crostone with white truffle oil & Mâche	9-
Mixed baby lettuces with Shaft blue cheese vinaigrette, dill & shaved red onion	9-
Blood oranges, tangelos & oro Blanco grapefruits with Greek feta, honey & Treviso	9-
Little gem romaine with celeriac, sieved egg, parmesan & Lemon anchovy dressing	10-
Smoked trout with roasted heirloom beets, crème fraîche & Martin's arugula	10-
Grilled Fulton Valley Chicken Breast Salad with baby spinach, Blue Cheese, Avocado & smoked bacon vinaigrette	11-

## Chef's Weekly Lunch specials

\$15- each

House made potato gnocchi with tomato, gorgonzola dolce & pine nuts  
 Local Petrale Sole fillet with spring leeks, asparagus, potatoes & blood oranges  
 Braised five dot ranch beef short ribs with glazed carrots, English peas & potatoes  
 Slow roasted Niman Ranch Pork shoulder with braised Napa cabbage & apples  
 Grilled Arctic char fillet with green lentil ragù, kumquats, aioli & arugula

## Lavanda express, 3 courses, 1 plate

\$15-

Grilled Fish of the Day or slow roasted Pulled Pork shoulder  
 With spaghetti in tomato ragu & Mixed Green Salad

## Sandwiches

(Served with a choice of Farro Salad, Celery Root Slaw, French Fries or chips)

Grilled Turkey breast 'club' with white cheddar, avocado, bacon & Romaine	10-
'Croque Monsieur' of Black Forest Ham, gruyere, Dijon mustard & toasted Levain	10-
Lavanda Burger of Five Dot ranch Beef with baby greens & pickled onions	10-
'Cubano' of Roasted Pork, Black Forest Ham, Fontina, pickled onion & Dijon Mustard	10-

## Mains

House made fettuccine with Traditional Ragù 'Bolognese' & Parmesan	15-
Handkerchiefs with a Rabbit Ragù, White Truffle oil & Parmesan	16-
Ravioli of artichokes & ricotta with Arbequina olives, scallions, tomato & Feta	16-
Wild Alaskan Halibut Fillet alla Plancha with artichokes, spring Garlic & tapenade	17-
Grilled Whole Mediterranean sea bass 'Branzino' with sautéed spinach & Lemon	25-