



THE THE FAMILY - STYLE *Summer 2026 - Menu Options*



A P P S

Medjool Date & Prosciutto Flatbread

Whipped ricotta, toasted pistachios, arugula, hot honey, and fresh thyme, grilled naan

Baja-Style Tuna Tostadas

Sushi-grade ahi with avocado crema, pickled vegetables, micro cilantro, crispy tostadas

Persian-Spiced Lamb Meatballs

Served with pomegranate tzatziki, warm lavash

Roasted Beet Hummus

Finished with smoked paprika oil, Pine nuts, za'atar, pita

Crispy Burrata

Lightly fried and served over heirloom tomato, peach salsa with aged balsamic, basil oil

Elote Esquites Cups

Roasted street corn with cotija, tajín, lime chili aioli, fresh cilantro

SALADS

Quinoa & Summer Vegetable Salad

Grilled corn, cherry tomatoes, cucumber, avocado, chickpeas, fresh herbs, tarragon vinaigrette

Roasted Beet Salad

Za'atar labneh, strawberries, basil dressing, candied walnuts

Burrata with Stone Fruit Mostarda

Toasted almonds, Calabrian honey, warm torn bread

Cucumber & Melon Salad

Roasted jalapeño lime dressing, tajín, cilantro, pickled onion

Arugula Salad

Blueberries, stone fruit, red onion, champagne dressing, goat cheese

Classic Caesar Salad

Crisp romaine, croutons, lemon anchovy dressing



ENTRÉES

Birria-Style Braised Short Ribs

Chiles, mexican lager, orange, garlic

Adobo Grilled Whole Free-Range Chicken

Adobo marinate, spices

Tri-Tip with Spring Onion Chimichurri

Grilled tri-tip, herb chimichurri

Al Pastor Roasted Cauliflower

Chiles, adobo marinate

Cioppino

Seafood stew in a saffron tomato broth

Pan-Roasted Salmon

Served with a cherry tomato ragù

Pork Tenderloin

Finished with a fresh stone fruit salsa



S I D E S

Roasted Garlic Mashed Potatoes

Yukon gold potatoes, roasted garlic, herbs

Grilled Broccolini

Lemon, chili flake, parmesan

Sumac Roasted Carrots

Labneh, pomegranate molasses, fresh cilantro

Mushroom Risotto

Creamy arborio rice with seasonal mushrooms, parmesan

Herb Roasted Marble Potatoes

Fresh herbs

Quick-Charred Greens

Swiss chard, kale, bok choy with garlic, ginger



DESSERTS

Sticky Toffee Pudding

Served with local frozen custard, salted caramel

Churro Bread Pudding

Chocolate crème anglaise, cinnamon whipped cream

Flourless Chocolate Cake

Paired with local frozen custard, cappuccino toffee crunch

Lemon Semifreddo

Light, creamy, refreshing

Lemon Olive Oil Cake

Lemon icing, balsamic macerated mixed berries

