



# PICK UP|DROP OFF

## SUMMER MENU

### APPETIZERS

#### Elote Pancakes with Crab Salad

fresh corn cakes, lump crab, avocado, cotija, herbs gf/veg

#### Grilled Peach, Prosciutto, Buratta Bites gf/veg

#### Thai Curry Coconut Soup

coconut milk, red curry, bok choy, sweet potato served chilled gf/df/veg

### SALADS/ENTREES/SIDES

#### Watermelon & Feta Salad

paired with crisp cucumber, thinly sliced red onions, mint & basil feta gf/veg

#### Berries & Spinach Salad

berries, mandarin slices, feta, candied pecans, fresh vinaigrette gf/veg

#### Roasted Tumeric Salmon

wild salmon, corn puree, fried shallot gf/df

#### Tamari & Orange Flank Steak

marinated overnight & served with chimichurri gf/df

#### Roasted Potatoes & Green Beans

with lemon zest & nut free df pesto

#### Miso & Furikake Grilled Summer Vegetables

marinated & charred zucchini, eggplant, mushrooms gf/df/veg

#### Herbed Focaccia Slices

### DESSERT

#### Summer Berry Cheesecake



SAGE BLEU

