



THE FOOD STUDIO

sample menu

LUNCH

*Priced per person. Includes coffee, tea, iced tea, organic lemonade. 25% service charge will be added.
Additional labor for parties exceeding 3 hours will be charge at \$50 per hour per service person*

soup and salad

choose fresh house made soups and organic greens salad with marinated cucumber, vine tomato, red onion and feta. served with assorted fresh baked breads, olive oil and herbs 30

Grilled Romaine

Caesar Vinaigrette, Brown Butter Croutons, Shaved Manchego, White Anchovy 14

Pork Belly Tacos

Cabbage Slaw, Pico de Gallo, Crema, Guacamole, Cilantro 15

BLTA

Bacon, Bibb lettuce, Marinated Tomatoes, Tomato Jam, Avocado Puree 15

Baby Greens

Sherry Vinaigrette, Roasted Root Vegetables, Chevre, Buckwheat Croutons 12

Roasted Chicken

Sous vide Local Chicken Leg, Montana Lentil Ragout, Baby Carrots, Fines Herb Pistou 15

Seared diver Scallops

Sweet Pea, Chile Candied Bacon, wild rice-lacinato kale pilaf, orange Beurre Blanc 22