



LUNCH

TASTE OF UTC

3 COURSE PRIX FIXE LUNCH MENU - \$24 PER PERSON
WINE PAIRING AVAILABLE.

FIRST COURSE

SOUP OF THE DAY

PLEASE ASK US THE SOUP SELECTION.

HARVEST SALAD

MIXED FIELD GREENS, ROASTED BUTTERNUT SQUASH, CRANBERRIES
GOAT CHEESE, TOASTED PEPITAS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE.

ENTREE

BRUSSEL SPROUT & BACON FLATBREAD

MOZZARELLA CHEESE, CRISPY BRUSSEL SPROUTS
CRUMBLED BACON, BUTTERMILK BLUE CHEESE, BALSAMIC REDUCTION.

NAPA VALLEY BOWL

FIELD GREENS, QUINOA, GRILLED BLACKENED CHICKEN BREAST
SLICED APPLES, DRIED FIGS, ROASTED GRAPES, GOAT CHEESE
CANDIED PECANS, CARROTS, ONIONS, MINT, RADISH, CREAMY VINAIGRETTE.

PORK TENDERLOIN

ESPRESSO RUB PORK TENDERLOIN, BUTTERNUT SQUASH PUREE,
ROASTED BRUSSEL SPROUTS, BLUEBERRY RED WINE SAUCE.

FISHERMAN SHEPHERD'S PIE

A RICH SEAFOOD STEW WITH GROUPER, SHRIMP & SCALLOP
CARROTS, PEAS & ONIONS, TOPPED WITH POTATO PUREE
BAKED IN A CASSEROLE .

DESSERT

CREME BRULEE

HOUSE MADE CUSTARD, CARAMELIZED TOP, FRESH BERRIES.

AFFOGATO

FRESH BREWED ESPRESSO, POURED OVER VANILLA ICE CREAM
CHANTILLY CREAM, PIZZELLE COOKIE, BITTERSWEET CHOCOLATE.