



— KITCHEN & BAR —

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# TASTE OF UTC

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

WINE & COCKTAIL PAIRING \$26

## FIRST COURSE

### HOUSE CHOPPED SALAD

POWER BLEND OF GREENS, TOMATOES, CREAMY VINAGRETTE, BACON, DRIED CHERRIES  
CANDIED WALNUTS, FRESHLY GRATED PARMESAN.

### FRENCH ONION GRATINE

CARAMELIZED ONIONS, GRUYERE CHEESE, CROSTINI.

### CUCUMBER GAZPACHO

CUCUMBER, GREEK YOGURT, FRESH DILL, SERVED CHILLED.

*WINE PAIRING: FAIRE LA FETE BRUT, FRANCE*

## ENTREE

### TURKEY MILANESE

TURKEY BREAST, PROSCIUTTO, PANKO & PARMESAN CRUST, BURRATA, ARUGULA.

*WINE PAIRING: LA CHASSE DE PRINCESS, COTES DU RHONE, FRANCE*

### POST BURGER

PREMIUM BLEND, BRIE, BACON JAM, CRISPY ONIONS, AIOLI, BORDELAISE SAUCE, FRIES.

*WINE PAIRING: LA CHASSE DE PRINCESS, COTES DU RHONE, FR OR YOUR CHOICE OF BEER*

### AHI TUNA SALAD

LETTUCE BLEND, MANGO, APPLE, CILANTRO, WONTONS, HONEY VINAIGRETTE.

*WINE PAIRING: MALENE, CENTRAL COAST CA*

### SPINACH ARTICHOKE SALMON

PAN SEARED SALMON, TOPPED WITH GOAT CHEESE ARTICHOKE, TOMATOES, & SPINACH, BEURRE  
BLANC SAUCE, MASHED POTATO & ASPARAGUS.

*WINE PAIRING: L'ECOLE NO 41 CHARDONNAY, COLUMBIA VALLEY*

## DESSERT

### COCONUT CREME BRULEE

COCONUT CUSTARD, COCONUT FLAKES, BRULEED TOPPING.

### CHOCOLATE MARQUISE

RICH CHOCOLATE PARFAIT, SERVED WITH CRÈME ANGLAISE.

*COCKTAIL PAIRING: ESPRESSO MARTINI*