



# THE STRAND HOUSE®

## LUNCH \$45

Tax and gratuity not included. All guests at the table must participate.

Wine Pairing +\$20 • Tuesday - Friday, 11:30a - 2:30p

### FIRST

choice of one

**Caesar Salad**<sup>GFA</sup> Sweet Gem lettuce, parmesan, sourdough wafers (available protein upcharge)

**New England Clam Chowder** surf clam, cockles, manilla clams, herb bread crumb, chives

**Yellowtail Crudo**<sup>GF</sup> avocado, tomato seed vinaigrette, Red Alaea sea salt, pickled red onions

*J. Vineyards Cuvée Sparkling Rose, N.V., Russian River*

-or-

*Comstock Sauvignon Blanc, 2021, Dry Creek Valley*

### MID-COURSE ADD-ON

**\$45 Black Truffle Tagliatelle** truffle cream, truffle pecorino, minced truffle, truffle oil, egg yolk

### SECOND

choice of one

**Pacu Pacu** swiss chard, potato gratin, lemon beurre blanc

**Short Rib Cacciatore** polenta, tomato saute

**Root Vegetable Rotini**<sup>GFAVA</sup> shaved root vegetables, garlic, chili flakes, EVOO, ricotta salata  
[ Add On: shrimp 5pc \$15, chicken \$12, or king salmon \$19 ]

**Artichoke Flatbread** leek fondue, marinated artichokes, fontina cheese, green olives lemon zest

*Daou 'Discovery' Chardonnay, 2022, Paso Robles*

-or-

*B. Wise 'Wisdom' Red Blend, 2019, Moon Mountain*

### THIRD

choice of one

**Seasonal Doughnuts** two seasonal doughnuts

**Citrus Cake** herb mascarpone, pomegranate reduction

*Royal Tokaji 'Late Harvest' White Dessert Wine, 2018, Hungary*

\*GF - gluten-free \*GFA - gluten-free available \*VA - vegetarian

Executive Chef **Chris Park**

General Manager **Sean Jemai**