

# **Menu #3**

## **Salad Options**

- (1) Ripe cantaloupe, feta, candied pumpkin seeds and fresh mint over hearts of romaine. Topped with strawberries and served with a Meyer lemon zest vinaigrette.
- (2) Pear, avocado, candied walnut, pomegranate jewel and kale salad. Served with a Champagne Vinaigrette.

## **Main Course**

- (1) SoCal Carne Asada served with sautéed fajita veggies.
- (2) Pork tenderloin medallions with apricot-miso glaze.
- (3) Grilled Salmon with key lime and ginger vinaigrette.

## **Vegetarian Option**

Cauliflower steak with tahini sauce, chickpeas and roasted red pepper.

## **Sides**

- (1) Champagne rice with toasted almonds.
- (2) Roasted heirloom carrots tossed with a cracked almond chimichurri.