

The Conservatory

LUNCH

Starters

Soup of the Day 12

Ahi Tuna Poke* 18

texas grapefruit, celery, finger lime caviar

Roast Beets & Texan Burrata 16

citrus segments, hearts on fire

Salads

Baby Arugula 18

shaved fennel, watermelon radish and parmesan, evoo, balsamic, cherry tomatoes

Crescent Cobb Salad 23

crisp iceberg, applewood smoked bacon, hardboiled egg, gorgonzola, cherry tomato, avocado, champagne vinaigrette

Grilled Atlantic Salmon 'Lyonnaise' 28

green beans, poached egg, lardons, honey citrus vinaigrette

Crescent Caesar Salad 23

crisp romaine, anchovy fritters, grilled crostini, grain-mustard caesar dressing

Sandwiches

served with your choice of garden salad or fries or sweet potato fries

Lobster Panini 29

shaved fennel, avocado, dill mayonnaise on house focaccia

Chef's Grilled Cheese 19

local brie, marinated portobello mushroom, sun-dried tomato spread, spinach, on house sourdough

Mahi Mahi Rice Taco Wrap 26

red cabbage poblano slaw, jalapeño, cilantro lime aioli, flour tortilla

Crescent Burger* 26

100% all beef patty, fried green tomatoes, bbq brisket, caciotta cheese, pickled mustard seed slaw on a toasted brioche bun

Pulled Pork Quesadilla* 19

pickled onion, radish, avocado sour cream

Entrées

Crispy Red Snapper 32

seasonal beans, pickled red onion, meyer lemon, compressed cucumber

Seared Scallops & Shrimp 34

smoked gouda cheese grits, tomato & garlic

Spaghetti Bolognese* 30

preserved lemon, baby spinach,

Penne Pasta 24

grilled asparagus, sun-dried tomato, toy box zucchini, castelvetrano olives, piave cheese

House-made Potato Gnocchi 24

marinara, mozzarella, parmesan, fresh basil

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Parties of 6 or more are subject to a 20% gratuity.

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Dessert

Raspberry & Champagne Gelée 14
berry coulis

Peanut Butter Mousse Bar 14
dark chocolate ganache, vanilla ice cream

Salted Caramel Apple Cheesecake 14
apple crisp, caramel sauce

Mulled Wine Poached Baby Pears 14
'egg nog', almond brittle

Beverages

Lavazza Dark Roast Coffee, 100% Arabica
regular or decaffeinated 6
espresso 5
latte 7
cappuccino 7

Hot Chocolate steamed milk, marshmallow 6

Harney & Sons Tea 7
english breakfast, chamomile (caffeine free), organic green tea, and earl grey

Water
fiji 1L 10
san pellegrino 1L 11

Soft Drinks 6
pepsi, diet pepsi, mist twst, soda, tonic water, ginger ale

Wine

	gls.	btl.
Sparkling		
domaine ste. michelle, brut cuvée, columbia valley, washington	12	46
nicholas feuillatte, nv, champagne, france		120

White		
esperto by livio felluga, pinot grigio, delle venezie, italy	12	46
bouchard, white burgundy, france		66
dr. loosen, riesling, columbia valley, washington	12	46
kim crawford, sauvignon blanc, marlborough, new zealand		58
charles and charles, chardonnay, columbia valley, washington	12	46

Rosé		
impatience, côtes de provence, france	15	58

Red		
amalaya, malbec, salta, argentina	12	46
silver palm, merlot, sonoma, california		58
la crema, pinot noir, willamette valley, oregon		70
indian wells, cabernet sauvignon, washington	19	74