

# The Conservatory

## LUNCH

### Starters

---

Soup of the Day 12

Mrs. Hunt's Chicken Vegetable Soup 13

Gulf Jumbo Shrimp & Crab Cocktail 25  
spicy cocktail sauce, horseradish cream sauce, grilled lime, micro-cilantro

Heirloom Tomato Stuffed with Burrata 18  
haricot vert, castelvetrano olives, red onions, garlic croutons, aged balsamic-glazed with micro-basil

Seared Day Boat Scallops 28  
lemon-infused risotto, sautéed pea tendrils, fava bean purée, mandarin segments

### Salads

---

Organic Crescent Select Greens 16  
shaved root vegetables, lemon-thyme vinaigrette, garlic gremolata, ricotta salata

Crescent Cobb Salad 24  
organic chopped romaine, marinated beef, grilled chicken, applewood smoked bacon, organic duck egg, blue cheese, heirloom cherry tomato, avocado, 18 yr. aged balsamic vinaigrette

Ahi Tuna Niçoise Salad\* 27  
haricot vert, confit fingerling potatoes, organic yellow frisée salad with soft poached organic duck egg

Whole Caesar Salad 18  
organic romaine hearts, crisp anchovies, caesar dressing, chive batons  
add: chicken, salmon or shrimp 10

Quinoa with Organic Baby Kale Salad 24  
sharp aged cheddar cheese, trio of roasted cauliflower, rosemary, marinated cherry heirloom tomatoes  
add: chicken, salmon or shrimp 10

### Sandwiches

---

*served with your choice of organic crescent select greens, french fries or sweet potato fries*

Club Sandwich 18  
house-smoked turkey breast, bacon, tomato, avocado, lettuce, mustard, mayo on focaccia

Fried Cod Sandwich 22  
curry-marinated cod, pickled daikon and carrots, jalapeño and cilantro with garlic aioli, served on a hoagie bun

Crescent Burger\* 18  
100% all-beef 10 oz. patty, bacon & sweet onion jam, aged white cheddar, toasted brioche bun

House-Smoked Brisket Quesadilla 18  
white cheddar cheese, pico de gallo, sour cream, guacamole, salsa

### Entrées

---

Grilled Atlantic Salmon 36  
red pepper coulis, blistered shishito peppers, fingerling potatoes

Grilled Beef Medallions\* (6 oz.) 46  
twice-baked yukon potatoes, cipollini-stuffed chorizo, haricot vert, bone marrow butter

Honey-Glazed Jidori Free-Range Chicken 32  
roma tomato, organic arugula, parmesan and balsamic salad

Pappardelle Primavera 28  
cherry tomatoes, asparagus, baby zucchini, organic basil, organic baby spinach, pine nuts, extra virgin olive oil

\*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.

# The Conservatory

## LUNCH

### Desserts

---

Sacher Torte 12  
praline popcorn ice cream, caramel sauce

Peach & Pecan Cheesecake 12  
crème anglaise, pecan streusel

Madagascar Vanilla Bean Crème Brûlée 11  
brandy snap

Meyer Lemon and Raspberry Pavlova 12  
fresh lemon curd, berry coulis

### Wine

---

#### Sparkling Wines

	GLASS	BOTTLE
Mumm, Brut Prestige, Napa, California, NV	17	70
Perrier-Jouët, Grand Brut, Epernay, France, NV	25	105
Moët & Chandon, Brut Rosé, Epernay, France, NV	32	135

#### White & Rosé Wines

Fleurs de Prairie, Côtes de Provence, France	16	62
Sonoma-Cutrer, Chardonnay, Russian River, California	16	66
Girard, Sauvignon Blanc, Napa Valley, California	16	66
Far Niente, Chardonnay, Napa Valley, California	30	120

#### Red Wines

Erath, Pinot Noir, Willamette Valley, Oregon	15	62
Rodney Strong, Cabernet Sauvignon, Alexander Valley, California	18	75
Belle Glos, Pinot Noir, Las Alturas, Santa Lucia Highlands, California	25	110
Catena Lunlunta, Malbec, Mendoza, Argentina	20	85
Turnbull, Cabernet Sauvignon, Napa Valley, California	26	112
Orin Swift 8 Years in the Desert, Zinfandel Blend, California	26	112

### Beverages

---

#### Water

still or sparkling  
small 6  
large 10

Sodas 6

Lavazza Dark Roast Coffee, 100% Arabica  
espresso, latte or cappuccino 7.5

Ikaati Certified Organic Tea 7.5

Royal Breakfast  
Imperial Earl Grey  
Lush Orchard or Jade Dragon Green  
Soothe or Protect Herbal