



## AT THE ART CENTER

### LUNCH

**Soup du jour** Bowl \$8

**Soup and Salad Combo** \$12

Cup of soup and your choice of citrus salad, curried chicken salad, lentil pilaf, or house salad

**Winter Citrus Salad**

Oranges, grapefruit, shaved fennel, radish, herbs, and an orange saffron dressing \$12

Add salmon filet \$7

Add chicken breast \$4

**Green Chile Burger**

Jalapeño aioli, pickled onions, smoked gouda and peppered bacon on a brioche bun with house salad \$14

**Soy Ginger Salmon** with lentil pilaf and greens \$14

**lowahn Mi**

Tangerine's take on a banh mi, our sandwich contains a pork and beef meatloaf, cucumber and carrot slaw, aioli and cilantro pressed on a crusty bun \$12

**Onion and Gruyere Quiche** with house salad \$12

**Curried Chicken Salad** with house salad

Sandwich or plate \$12

**Shrimp Bucatini**

A light pasta dish with peppers and cherry tomatoes finished with tarragon bread crumbs \$14

**Salmon Sandwich** with bacon, lettuce, tomato and lemon dill aioli with house salad \$14

**Beverages** \$2.50

Iced tea

Lemonade

Soft drinks (Coke, Diet Coke, Sprite, Ginger ale)

San Pelligrino sparkling water

Fiji Water

Zanzibar's coffee (regular and decaf)

Gong Fu Tea (assorted black, green and herbal)

***A gratuity of 20% will be added to your check for parties greater than 7.***





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### BEVERAGES

#### WINE

##### White

	Glass / Bottle
Est! Est! Est! Di Montefiascone Le Pòggere DOC (Italy)	\$7 / \$28
Chateau St. Michelle Riesling (Washington)	\$7 / \$28
Z. Alexander Brown Uncaged Chardonnay (California)	\$9 / \$36
Enrico Serafino Gavi Di Gavi (Italy)	\$9 / \$36

##### Red

Firesteed Pinot Noir (Oregon)	\$8 / \$32
Z. Alexander Brown Uncaged Cabernet Sauvignon (California)	\$9 / \$36
Vietti Barbera D' Asti (Italy)	\$9 / \$36

##### Rose

Joe Dobbles Rosé (Oregon)	\$9 / \$36
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##### Sparkling

Baron de Bréban Brut NV (France)	\$8 / \$32
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##### Apéritif

Aperol Spritz	\$9
Campari Spritz	\$8

##### BEER

Corona	\$5
Peace Tree Blonde Fatale	\$5
Strongbow Hard Cider	\$5
Bell's Two-Hearted Ale	\$5

##### NON-ALCOHOLIC \$2.50

Iced tea
Lemonade
Soft drinks (Coke, Diet Coke, Sprite, Ginger ale)
San Pellegrino sparkling water
Fiji water
Zanzibar's coffee (regular and decaf)
Gong Fu Tea (assorted black, green and herbal)





AT THE ART CENTER

**DESSERTS \$7**

**Lemon Pudding Cake**

with vanilla wafers, poached quince compote, and lemon honey syrup

**Black Tea Crème Brûlée**

with roasted chestnut crumble, fresh orange, and dried fruits

**Chocolate Hazelnut Dacquoise**

with coffee buttercream, chocolate ganache, and rum sauce

**Housemade Sorbets and Ice Cream \$5**

**Beverages**

Zanzibar's coffee (regular and decaf) \$2.50

Gong Fu Tea (assorted black, green and herbal) \$2.50

Pastry Chef – Kelsey McCreight Williamson



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