

# JARDIN

## Breakfast

### Juice & Smoothie Bar

#### Juice

choice of: pineapple, pomegranate, orange, grapefruit 7

#### Green Juice

kale, apple, celery, cucumber, ginger 10

#### Carrot Patch

apple, ginger, lemon, carrot, pineapple 10

#### Strawberry Vanilla Smoothie

strawberries, bananas, honey, orange juice, Greek yogurt 9

#### Antioxidant Smoothie

açai, pomegranate juice, blueberries, blackberries, maple syrup 9

### Coffee Bar

**Fonté Wynn Blend** 4.5

**Hot Chocolate** 5

**Americano** 5.5

**Espresso** Fonté Italian roast 5.5

**Caffé Latte** 6.5

**Cappuccino** 6.5

**Caffé Mocha** whipped cream 6.5

substitute soy or almond milk 1

#### Red Wagon

**Organic Cold Brew** 6

#### Organic Tea Forté

Earl Grey, English Breakfast, Citrus Mint,  
Chamomile, Jasmine Green 5

## Cocktail Menu

### Bloody Bar

#### Dirty Mary

Absolut Vodka, olive juice, blue cheese stuffed olive 16

#### Ragin' Cajun Mary

Absolut Peppar Vodka, bayou seasoning, spiced tiger shrimp 16

#### Jardin Classic Bloody

Absolut Vodka, Jardin seasoning, lemon, olive 16

#### Bloody Caesar

Absolut Peppar Vodka, Clamato, Jardin seasoning 16

#### Bacon Bloody

Bakon Vodka, Del Maguey Chichicapa Mezcal, lime 16

### Breakfast Cocktails

#### Blood Orange Mimosa

blood orange purée 16

#### Sparkling Dandelion

Plymouth Gin, Dandelion & Burdock Soda, lemongrass simple syrup, lemon 16

#### French Cucumber

Square One Organic Cucumber Vodka, Green Chartreuse Liqueur, Chateau Aloe Vera Liqueur, Mr. Q Cumber Soda, lemon, simple syrup 18

#### Orange Lavender Mule

Stoli Ohranj Vodka, lavender simple syrup, Gosling's Ginger Beer 16

#### Vanilla Rose

Stoli Vanilla Vodka, Grapefruit Juice, Fentimans Rose Lemonade Soda 16

#### Wild Berry Spritz

Belvedere Wild Berry Vodka, Hum Botanical Spirit Liqueur, lemon juice, simple syrup, sparkling lemon soda 16

#### Jardin Manhattan

Bulleit Bourbon, vermouth, cherry bitters 18

#### Ginger Poppy Martini

Kai Lemongrass Ginger Shochu, Grand Poppy Organic, Aperitive, peach schnapps, lemon juice, simple syrup 17

### Beers

#### Domestic

Budweiser, Bud Light, Coors Light 8

Fat Tire, Goose Island I.P.A. 9

#### Imports

Duvel Belgian Ale 12

Stella Artois, Blue Moon, Amstel Light, New Castle, Corona, Heineken 9

Buckler Non-Alcoholic 8

#### Draft

Modelo Especial, Sierra Nevada Kellerweis 10

Mother Earth Boo Koo I.P.A. 11

## Lighter Beginnings

### **Berry Bowl**

blueberries, strawberries,  
raspberries, blackberries ✓ 15

### **Steel Cut Oats**

brown sugar, golden raisins ✓ 12

### **Smoked Salmon**

capers, whipped cream cheese,  
choice of bagel 19

### **Fresh Fruit Platter**

Chef's selection of seasonal fruits ✓ 16

### **Large Fresh Pastry**

blueberry muffin, croissant,  
pain au chocolat, 6

### **Mixed Berry Parfait**

organic Greek yogurt,  
housemade granola and toasted nuts 10

## Eggs

*All dishes served with cage free eggs*

### **Kale Scramble**

brussel sprouts, peppers, toasted almonds, toast (390 cal.) 18

### **Vegetable Frittata**

sundried tomato, goat cheese, basil, Parmesan, manchego, broccolini 19

### **Chicken Omelette**

Monterrey Jack cheese, Anaheim peppers, avocado, hash browns, toast 19

### **Jardin Three Eggs\***

hash browns, choice of: ham, bacon, chicken apple sausage, or country sausage 19

### **Country Ham & Cheddar Omelette**

tomato, onions, hash browns, toast 19

Any of the above made with egg whites **add 2**  
(Choice of: English muffin or toast) Bagel **add 1**

### **Tofu Scramble**

brussel sprouts, peppers, toasted almonds (500 cal.) ✓ 17

### **Croissant Sandwich\***

over medium egg, country shaved ham, cheddar cheese, tomato aioli 17

### **Smoked Salmon Breakfast\***

sour cream & chive scramble, smoked salmon 19  
add caviar (7 grams) 14

### **Virginia Ham Benedict\***

country ham, hollandaise, chives, hash browns 20

### **Maine Lobster Benedict\***

sautéed spinach, tomato hollandaise, hash browns 24

✓ - Vegan

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## Griddle

### Whole Wheat Pancakes

blueberry, bananas, ground oats, toasted nuts 17

### Buttermilk Pancakes

mixed berries, Vermont maple syrup 17

### Apple-Maple French Toast

caramelized apple, maple custard, bacon almond brittle 18

### Chilaquiles Rojos\*

avocado, queso fresco, cilantro, bell pepper, onions, sunny-side up eggs 17  
add chicken 7 steak 14

### Steak & Eggs

eggs your way, beef tenderloin, ranchero sauce, hash browns, toast 26

### Croque Madame\*

sourdough bread, country ham, Gruyère cheese,  
Mornay sauce, two sunny-side up eggs 18

## Breakfast Sides

**Fresh Fruit Cup ** 8

**Hash Browns** 6


**Country Ham** 6

**Chicken Apple Sausage** 6

**Applewood Smoked Bacon** 5

**Smoked Salmon** 7

**Country Pork Sausage** 6

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## Brunch

### Juice & Smoothie Bar

#### Juice

choice of: pineapple, pomegranate, orange, grapefruit\* 7

#### Green Juice

kale, apple, celery, cucumber, ginger 10

#### Carrot Patch

ginger, lemon, carrot, pineapple, apple 10

#### Strawberry Vanilla Smoothie

strawberries, honey, orange juice, Greek yogurt, banana 9

#### Antioxidant Smoothie

açaí, pomegranate juice, blueberries, blackberries, maple syrup 9

### Coffee Bar

**Fonté Wynn Blend** 4.5

**Hot Chocolate** 5

**Americano** 5.5

**Espresso** Fonté Italian roast 5.5

**Caffe Latte** 6.5

**Cappuccino** 6.5

**Caffe Mocha** whipped cream 6.5

substitute soy or almond milk 1

#### Red Wagon

**Organic Cold Brew** 6

#### Organic Tea Forté

Earl Grey, English Breakfast, Citrus Mint,  
Chamomile, Jasmine Green 5

# Cocktail Menu

## Bloody Bar

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### Jardin Classic Bloody

Absolut Vodka, Jardin seasoning, lemon, olive 16

### Bloody Caesar

Absolut Peppar Vodka, Clamato, Jardin seasoning 16

### Bacon Mary

Bakon Vodka, Del Maguey Chichicapa Mezcal, lime 16

## Signature Cocktails

### Orange Lavender Mule

Stoli Ohranj Vodka, lavender simple syrup, Gosling's Ginger Beer 16

### Jardin Manhattan

Bulleit Bourbon, vermouth, cherry bitters 18

### Ginger Poppy Martini

Kai Lemongrass Ginger Shochu, Grand Poppy Organic, Aperitive, peach schnapps, lemon juice, simple syrup 17

### Vanilla Rose

Stoli Vanilla Vodka, Grapefruit Juice, Fentimans Rose Lemonade Soda 16

### French Cucumber

Effen Cucumber Vodka, simple syrup, cucumber soda, Green Chartreuse and Chareau Aloe Vera Liqueurs, lemon juice 18

### Sparkling Dandelion

Plymouth Gin, lemongrass simple syrup, lemon juice, dandelion & burdock soda 16

### Wild Berry Spritz

Belvedere Wild Berry Vodka, Hum Botanical Spirit Liqueur, lemon juice, simple syrup, sparkling lemon soda 16

## Beers

### Domestic

Budweiser, Bud Light, Coors Light 8

Fat Tire, Goose Island I.P.A. 9

### Imports

Blue Moon, Duvel Belgian Ale 12

Stella Artois, Amstel Light, New Castle, Corona, Heineken 9

Buckler Non-Alcoholic 8

### Draft

Modelo Especial, Sierra Nevada Kellerweis 10

Mother Earth Boo Koo I.P.A. 11

## Appetizers

### Jumbo Lump Crabcake

jicama slaw, chili oil, green goddess dressing 19

### Margherita Pizza

basil, fresh mozzarella 18

### Avocado Toast

black garlic hummus,  
cherry tomatoes, black pepper 17

### Grandmother's Chicken Meatballs

baked in tomato sauce,  
ricotta cheese 14

### Bigeye Tuna Poke\*

avocado, wakame seaweed,  
togarashi taro chips 21

## Soup & Salad

### Vegetable Soup

kale, barley butternut squash, chickpea 10

### Chicken Noodle Soup

butter noodles, chicken, fine herbs 10

### Steak Salad

queso fresco, cherry tomatoes, radish, watercress and arugula, chili lime vinaigrette 24

### Babe Farms Kale Salad

Sweetie Drop peppers, smoked almonds, croutons, manchego cheese, sherry vinaigrette (390 cal.) 16

### Classic Caesar

Grana Padano cheese, garlic croutons 14

### Quinoa & Avocado Salad

watercress, cucumber, radish, toasted almonds, lemon miso dressing 17

**add to any salad:** chicken, shrimp, salmon,\* steak\* 7 | 11 | 12 | 14

## Sandwich, Burger & Entrees

### Croque Madame\*

sourdough bread, country ham, Gruyère cheese,  
Mornay sauce, two sunny-side up eggs 18

### French Dip\*

thinly sliced prime rib, toasted French bread,  
Gruyère caramelized onions, horseradish 24

### Crispy Buttermilk Chicken Sandwich

mustard slaw, garlic & herb ranch 18

### Turkey Burger

roasted tomato aioli, avocado 18

### Jardin Burger\*

house cured pork belly, tomato umami aioli,  
cheddar cheese 17

### California Burger\*

guacamole, spicy Fresno peppers,  
Gruyère cheese 20

### Shrimp Capellini

fennel, roasted garlic, lobster cream sauce 25

### Scottish Salmon\*

sunchoke purée, cabbage, horseradish & grain mustard sauce 29

### Chick Pea Bowl

warm stew of lentils, toasted almonds, quinoa,  
jasmine rice, pickled beets, citrus yogurt 21

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## Lighter Beginnings

### Fresh Pastry

blueberry muffin, croissant,  
pain au chocolat 6

### Berry Bowl

blueberries, strawberries,  
raspberries, blackberries 15

### Fresh Fruit Platter

Chef's selection of seasonal fruits 16

### Steel Cut Oats

brown sugar, golden raisins 12

### Mixed Berry Parfait

organic yogurt, housemade granola,  
toasted nuts 10

### Smoked Salmon

capers, whipped cream cheese 19

## Eggs & Griddle

*All dishes served with cage free eggs*

### Chicken Omelette

Monterrey Jack cheese, avocado  
Anaheim peppers, toast 19

### Kale Scramble

brussel sprouts, peppers, toasted almonds (390 cal.)  
*vegan upon request* 18

### Country Ham & Cheddar Omelette

tomato, onions, hash browns, toast 19

### Jardin Three Eggs\*

hash browns, choice of: ham, bacon, chicken  
apple sausage or country sausage 19

### Buttermilk or Wheat Pancakes

mixed berries, Vermont maple syrup 17

### Apple-Maple French Toast

caramelized apple, maple custard,  
bacon almond brittle 18

Any of the above made with egg whites **add 2**  
(Choice of: English muffin or toast) Bagel **add 1**

### Maine Lobster Benedict\*

sautéed spinach, tomato hollandaise, hash browns 24

### Jardin Eggs Benedict\*

country ham, hollandaise, chives, hash browns 20

### Steak & Eggs\*

eggs your way, ranchero sauce, hash browns, toast 26

## Sides

Fresh Fruit Cup  8

Hash Browns 6

Country Pork Sausage 6


Chicken Apple Sausage 6

Applewood Smoked Bacon 5

Smoked Salmon 7

Seashore Fries  7

Sweet Potato Waffle Fries  7

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Absolut Vodka, Jardin seasoning, lemon, olive 16

#### Bloody Caesar

Absolut Peppar Vodka, Clamato, Jardin seasoning 16

#### Bacon Mary

Bakon Vodka, Del Maguey Chichicapa Mezcal, lime 16

### Beers

#### Domestic

Budweiser, Bud Light, Coors Light 8  
Fat Tire, Goose Island I.P.A. 9

#### Imports

Duvel Belgian Ale 12  
Stella Artois, Blue Moon, Amstel Light, New Castle, Corona, Heineken 9  
Buckler Non-Alcoholic 8

#### Draft

Modelo Especial, Sierra Nevada Kellerweis 10  
Mother Earth Boo Koo I.P.A. 11


## Appetizers

- Buffalo Cauliflower** ✓  
Lipstick peppers, celery leaf, hot sauce 15
- Jumbo Lump Crab Cake\***  
jicama slaw, chili oil,  
green goddess dressing 19
- Grandmother's Chicken Meatballs**  
baked in tomato sauce,  
ricotta cheese 14
- Crispy Chicken Wings**  
buffalo or honey Thai chili 18

- Bigeye Tuna Poke\***  
avocado, wakame seaweed, togarashi taro chips 21
- Truffle Pizza\***  
roasted mushrooms, ricotta cheese,  
arugula, poached egg 19
- Margherita Pizza**  
basil, fresh mozzarella 18
- Green Pizza** ✓  
pine nuts, arugula pesto, Brussels sprouts,  
whipped almond ricotta, roasted tomato 18

## Salads & Soups

- Hearty Vegetable Soup**  
kale, barley, butternut squash, chickpeas,  
Parmesan cheese 10
- Chicken Noodle Soup**  
butter noodles, chicken, fine herbs 10
- Classic Caesar**  
Grana Padano cheese, garlic croutons 14
- Steak Salad\***  
beef tenderloin, cherry tomatoes, radish, watercress,  
queso fresco, arugula, chili lime vinaigrette 24

-  **Babe Farms Kale Salad**  
Sweety Drop peppers, smoked almonds,  
garlic croutons, manchego cheese,  
sherry vinaigrette (390 cal.) 16
- Mediterranean Chopped Salad**  
romaine, salami, artichoke, broccoli,  
garbanzo beans, tomatoes, olives, fresh mozzarella,  
red wine vinaigrette, 17
- Quinoa & Avocado Salad** ✓  
watercress, cucumber, radish, toasted almonds,  
lemon miso dressing 17

**add to any salad:** chicken, shrimp, salmon,\* steak\* 7 | 11 | 12 | 14

## Sandwich, Burger & Entrees

- Adult Grilled Cheese & Hearty Vegetable Soup**  
Gruyère, white cheddar, truffle Béchamel 18
- Avocado Toast** ✓  
black hummus, cherry tomato,  
black pepper 17
- French Dip**  
thinly sliced prime rib, toasted French bread,  
Gruyère, caramelized onions, horseradish 24
- Turkey Burger**  
roasted tomato aioli, avocado 19

- Croque Madame\***  
sourdough bread, country ham, Gruyère cheese,  
Mornay sauce, two sunny-side up eggs 18
- Crispy Buttermilk Chicken Sandwich**  
mustard slaw, garlic & herb ranch 18
- Jardin Burger\***  
house cured pork belly, tomato umami aioli,  
cheddar cheese 17
- California Burger\***  
guacamole, spicy Fresno pepper,  
Gruyère 20

**Shrimp Capellini**  
fennel, roasted garlic,  
lobster cream sauce 25


**Scottish Salmon**  
sunchoke purée, cabbage,  
horse radish & grain mustard sauce 29

**Chick Pea Bowl** ✓  
warm stew of lentils, toasted almonds, quinoa, jasmine rice,  
pickled beets, citrus yogurt 19

## Sides

- Seashore Fries or Sweet Potato Waffle Fries** ✓ 8
- Broccolini**  
roasted tomatoes, garlic chili flakes 10
- Fresh Fruit Cup** ✓ 8

- Brussels Sprouts**  
herb butter, cipollini onions, butternut squash 10
- Simple Salad** ✓  
cucumber, radishes, cherry tomatoes,  
sherry vinaigrette 8

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## Appetizers

### Vegetable Soup

kale, barley, butternut squash,  
chickpea 10

### Bigeye Tuna Poke\*

avocado, wakame seaweed,  
togarashi taro chips 21

### Mushroom Tartin

artisan almond milk cheese,  
marsala glaze, garlic oil 16

### Avocado Toast

black hummus, cherry tomatoes 17

### Margherita Pizza

basil, fresh mozzarella 18

### Crispy Chicken Wings

buffalo or honey Thai chili 18

### Green Pizza

Pinenut, arugula pesto,  
whipped almond ricotta, kale chips 18

### Buffalo Cauliflower

lipstick peppers, celery leaf,  
hot sauce 15

## Salad

### Classic Caesar

Grana Padano cheese, garlic croutons 14

### Babe Farms Kale

Sweet Drop peppers, smoked almonds, garlic croutons,  
manchego cheese, sherry vinaigrette (390 cal) 16

### Quinoa & Avocado Salad

watercress, cucumber, radish, toasted almonds,  
grapefruit, lemon miso dressing 17

## Sandwich & Burgers

### Crispy Buttermilk Chicken Sandwich

mustard slaw, garlic & herb ranch 18

### Turkey Burger

roasted tomato aioli, avocado 19

### California Burger\*

guacamole, spicy Fresno pepper, Gruyère 20

### Jardin Burger\*

house cured pork belly, tomato umami aioli,  
cheddar cheese 17

### French Dip\*

thinly sliced prime rib, toasted French bread,  
Gruyère, caramelized onions, horseradish 24

## Entrées

### Shrimp Capellini


fennel, roasted garlic, lobster cream sauce 25

### Scottish Salmon\*

sunchoke purée, cabbage, horseradish & grain mustard sauce 29

### Chick Pea Bowl

warm stew of lentils, toasted almonds, quinoa, jasmine rice,  
pickled beets, citrus yogurt 21

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## Cocktail Menu

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#### Jardin Manhattan

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#### Domestic

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#### Imports

Duvel Belgian Ale 12  
Blue Moon, Stella Artois, Amstel Light, New Castle, Corona, Heineken, 9  
Buckler Non-Alcoholic 8

#### Draft

Modelo Especial, Sierra Nevada Kellerweis 10  
Mother Earth Boo Koo I.P.A. 11

# Jardin Prix Fixe

## Amuse-Bouche

*Choice of:*

### **Babe Farms Kale Salad**

Sweetie Drop peppers, smoked almonds, brioche croutons,  
manchego cheese, sherry vinaigrette

### **Grandmother's Chicken Meatballs**

baked in tomato sauce, ricotta cheese

### **Roasted Beet Salad**

pickled beets, pumpkin seed, goat cheese, Greek yogurt

*Domäne Wachau, Federspiel, Terrassen, Grüner Veltliner, Wachau 2014*



*Choice of:*

### **Scottish Salmon**

sunchoke purée, cabbage, horseradish & grain mustard sauce

### **Half Roasted Chicken**

roasted Romanesco, green beans, cauliflower purée

### **Charred Filet Mignon, 8 oz**

grilled broccolini, sauce au poivre  
(supplemental charge 10)

*Lioco, Chardonnay, Sonoma, 2015*

*or*

*County Line, Pinot Noir, Sonoma Coast 2014*



*Choice of:*

### **Apple Crostata**

vanilla crème fraîche

### **Chef Selection of Pastries:**

chocolate raspberry cupcake

mango and passion fruit macaroon

butterscotch maple bourbon pudding

55

## Wine Pairing

29

## Soup & Salads

### Hearty Vegetable Soup

kale, barley, butternut squash,  
chickpeas, Parmesan cheese 11

### Chicken Noodle Soup

butter noodles, chicken,  
fine herbs 10

### Babe Farms Kale Salad

Sweetie Drop peppers, smoked almonds,  
croutons, manchego cheese,  
sherry vinaigrette (390 cal.) 16

### Wedge Salad

applewood-smoked bacon,  
cherry tomatoes, blue cheese dressing 17

### Classic Caesar

shaved Grana Padano cheese,  
garlic croutons 14

### Jardin Chopped Salad

romaine, salami, artichoke, broccoli, tomatoes,  
olives, fresh mozzarella, red wine vinaigrette 17

### Roasted Beet Salad

pickled beets, pumpkin seeds,  
goat cheese, Greek yogurt 17

### Quinoa & Avocado Salad

watercress, cucumber,  
radish, toasted almonds, grapefruit,  
lemon miso dressing 16

### Jumbo Lump Crab Cake\*

jicama slaw, chili oil, green goddess dressing 19

### Bigeye Tuna Poke\*

avocado, wakame seaweed, togarashi taro chips 21

### Shrimp Cocktail

horseradish panna cotta, cocktail sauce, watercress 21

## Appetizers

### Grandmother's Chicken Meatballs

baked in tomato sauce,  
ricotta cheese 14

### Buffalo Cauliflower

lipstick peppers, celery leaf,  
hot sauce 15

### Mushroom Tartine

artisan almond milk cheese,  
marsala glaze, truffle vinaigrette 16

### Margherita Pizza

basil, fresh mozzarella, Parmesan cheese 18

### Meat & Cheese Board\*

salami capri, prosciutto Americano,  
pickled garden vegetables, marinated olives,  
barely buzzed cheddar, artisan goat cheese,  
St. Stephen triple cream 25  
(serves 2-3)

### Crispy Popcorn Chicken

chili and smoked salt popcorn,  
Old Bay Aioli 17

### Green Pizza

pine nuts, arugula pesto, Brussels sprouts,  
whipped almond ricotta, kale chips 18

 - Vegan

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## Entrées

### Half Roasted Chicken

roasted Romanesco, green beans,  
cauliflower purée 27

### Lobster Capellini

lobster tail, fennel, cherry tomatoes,  
tomato Pernod sauce 31

### Roasted Branzino

garlic, fennel, lemon,  
aji amarillo sauce (cal. 510) 34

### Southwest Burger\*

barbecued short rib, Anaheim chiles,  
pepper jack cheese, crispy onions,  
buttermilk ranch 18

### Scottish Salmon

sunchoke purée, cabbage,  
horseradish & grain mustard sauce 33

### Buttermilk Fried Chicken

shaved Brussels sprouts  
with bacon and kale,  
mashed potatoes 27

### BBQ Braised Short Rib

creamy jalapeño polenta,  
honey glazed carrots 36

### Kale & Spinach Fettuccine

butternut squash,  
toasted almonds,  
Fresno peppers 25

### Maple Glazed

### Kurobuta Pork Chop

smoked cauliflower purée,  
crispy pork belly, pea tendrils 35

### Grass Fed Prime Rib\*

mashed potato, buttered green beans, creamy horseradish 49

### New York Strip\*

hen of the woods mushrooms, arugula, house steak sauce 46

### 8 oz. Charred Filet Mignon\*

grilled broccolini, sauce au poivre 49

add to any entrée **Maine Lobster Tail** 21

## Sides

### Truffle Fries

truffle salt, Parmesan cheese, garlic aioli 12

### Brussels Sprouts

Cipollini onions, butternut squash, herb butter 10

### French Fries

ketchup 8

### Truffle Mac & Cheese Bites

garlic aioli 12

### Parmesan Cream Spinach

poached egg, shoestring potatoes 12

### Broccolini


roasted tomatoes, garlic, chili flakes 10

### Fork Mashed Potatoes

crème fraîche, chives 10

### Cauliflower Mac & Cheese

herb bread crumbs, fontina, Parmesan 11

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special  on today's menu.

— Executive Chef Joseph Zanelli

P.S. — We are really, *really* sure of the calories!

# JARDIN

## Dessert

### Jardin Signature “Fleur”

layered dark chocolate mousse, raspberry jam,  
moist chocolate cake in edible chocolate flower pot 18

### Banana Split Sundae

pineapple compote, pecan brownie bites,  
salted caramel sauce, chocolate sauce 18

*(serves 2–3 guests)*

### Apple Crostata

vanilla crème fraîche 12


### Key Lime Pie

Italian meringue 10

### Coconut Tapioca

fresh tropical fruits (247 cal.) 10

### Seasonal Ice Creams & Sorbets


Ice Creams: vanilla, strawberry,  
soy mint chip 

Sorbet: mango tangerine, raspberry 10

### Chef’s Selection of Pastries

chocolate raspberry cupcake,  
mango & passion fruit macaroon,  
butterscotch maple bourbon pudding

4 each 11 for three

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 - Vegan.



# JARDIN

## Theater Menu

*Choice of:*

Gambino, Gold Prosecco DOCG, Valdobbiadene, NV  
Robert Weil, *Tradition*, Rheingau Riesling, 2014  
County Line, Sonoma Coast Pinot Noir, 2014



*Choice of:*

### **Babe Farms Kale Salad**

Sweetie Drop Peppers, Smoked Almonds, Brioche Croutons,  
Manchego Cheese, Sherry Vinaigrette

### **Grandmother's Chicken Meatballs**

Baked in Tomato Sauce, Ricotta Cheese

### **Roasted Beet Salad**

Pickled Beets, Pumpkin Seeds, Goat Cheese, Greek Yogurt



*Choice of:*

### **Scottish Salmon**

Sunchoke Purée, Cabbage, Horseradish Mustard Sauce

### **Half Roasted Chicken**

Roasted Romanesco, Green Beans, Cauliflower Purée

### **Charred Filet Mignon**

Grilled Broccolini, Sauce au Poivre



*Choice of:*

### **Apple Crostata**

Vanilla Crème Fraîche

### **Chef's Selection of Pastries**

Chocolate Pots de Crème  
Mango & Passion Fruit Macaroon  
Butterscotch Maple Bourbon Pudding