



LAS CANARIAS

RESTAURANT

LUNCH MENU

STARTER

Choice of...

ROASTED BUTTERNUT SQUASH SOUP

Clover Honey, Toasted Walnuts, Crème Fraîche

MEDITERRANEAN FIELD GREENS SALAD

Kalamata Olives, Feta, Cucumber, Pickled Red Onions

Wine Pairing: Ontanon, Viura/Tempranillo Claret, Rioja, Spain

ENTRÉE

Choice of...

ITALIAN RIGATONI SAUSAGE PASTA

Tomato Chutney, Basil, Ricotta Salata

SUPER FOOD SALAD

Kale, Quinoa, Chickpeas, Pickled Onions

Cilantro Vinaigrette

Wine Pairing: Bodegas Beronia, Crianza, Rioja, Spain

DESSERT

CHOCOLATE MOUSSE CAKE

Vanilla Crème Anglaise, Hazelnut Feuilletine

\$15 per person plus tax & gratuity

Add suggested pairings \$20 per person ++