



FOUR SEASONS RESORT
Aviara, North San Diego

PLATED LUNCHEONS

All Entrées are served with a selection of a Starter and Dessert, Freshly-Baked Rolls and Freshly Brewed Coffee, Assorted Teas & Herbal Infusions

STARTER

Select One of the Following

Crab and Sweet Corn Chowder

Plum Tomato and Basil Soup

Chilled Gazpacho

Grilled Shrimp and Avocado

Hearts of Romaine, Parmesan Crisp
Caesar Dressing

Fire Roasted Vegetables, Petite Frisée
Buffalo Mozzarella, Basil Vinaigrette

Field Green Salad, Teardrop Tomatoes
Cucumber, Balsamic Vinaigrette

ENTREE

An additional \$15 will be charged for tableside selections

Grilled Chicken Cobb Salad
Gorgonzola Cheese, Avocado, Tomato, Chopped Egg and Applewood-Smoked Bacon
Herb-Ranch Dressing \$40.00

Smoked Salmon Salad
House Smoked Salmon Medallion, Green Lentils, Sweet Onion and Frisée Salad
Celery Leaves and Tomato Grapes, Sherry Wine Vinaigrette \$48.00

Southwestern Caesar Salad
Romaine Hearts, Black Bean Salad
Crispy Tortillas, Fire Roasted Corn, Cilantro-Lime Caesar Dressing
Selection of Shrimp, Chicken, or Beef \$42.00



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ENTREES CONTINUED

Seared Pacific Sea Bass, Sweet Corn Puree, Grilled Treviso
Asparagus and Saba \$50.00

Roasted Chicken Breast, Peperonata, Petite Arugula Salad
Pont Neuf Potatoes \$46.00

Seared Petite Filet of Beef Tenderloin on Haricot Vert, Olive and Tomato Salad
Roasted Fingerling Potatoes \$52.00

DESSERT

Select One of the Following

Vanilla Sponge Cake and Strawberries
Old Fashion Chocolate Cake, Vanilla Sauce
Seasonal Fruit, Yogurt Panna Cotta Cream, Berry Coulis
Coffee Macchiato Pie, Chocolate Infusion
Vanilla Crème Brulee, Honey Madeleine
Raspberry and Peach Cobbler, Vanilla Gelato