



# LUNCH *at* VALERIE





## START & SHARE



**SWEET SHRIMP BAO BUNS \$24**  
napa cabbage slaw, kimchi aioli, micro cilantro

**AHI TUNA TARTARE \$26**  
pickled heirloom carrots, avocado, kewpie mayo, fried capers, micro cilantro, sesame, blue corn tortilla chips

**CRISPY TEMPURA GREEN BEANS \$16**  
togarashi sea salt, wasabi aioli, parsley powder

**AVOCADO HUMMUS \$19**  
market vegetable crudité, dukkah spice, pea sprouts, grilled za'atar whole wheat pita

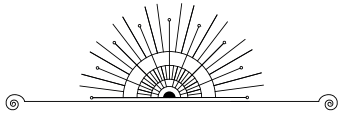
**SPINACH & ARTICHOKE DIP \$20**  
miso pickled wild mushrooms, watercress, parmesan crisp, blue corn tortilla chips

**VALERIE TRUFFLE FRIES \$15**  
duck fat, parmesan, crispy rosemary, truffle aioli

**CRISPY BRUSSEL SPROUTS \$18**  
mixed nuts, dried cranberries, hawaji spice, chili honey

**CAULIFLOWER GRATIN \$18**  
celeriac bechamel, grated parmesan, lemon parsley panko

**SOUP DU JOUR \$14**  
inquire for this week's rotating selection



## FLATBREADS

**NEW YORK SOPPRESSATA**  
cured italian pork, creamy burrata, basil, tomato harissa, calabrian chili oil  
**\$23**

**PESTO & PROSCIUTTO**  
mozzarella, lemon verbena oil, chive, fig balsamic glaze  
**\$22**



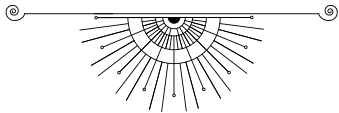
## GARDEN

**BABY GEM CAESAR**  
fried pancetta crumble, crispy herb panko, shaved parmesan, lemon caesar dressing  
**\$18**

**TENDER GREENS**  
mizuna, mustard greens, arugula, pickled yellow beets, chioggia beets, rainbow carrot, green goddess dressing  
**\$17**

**RADICCHIO & BABY KALE**  
white balsamic truffle vinaigrette, blood orange supreme, roasted almonds, shaved parmesan, chiffonade parsley  
**\$17**

**SALAD PROTEIN**  
*organic grilled chicken \$9*  
*grilled salmon \$11 seared ahi tuna \$14*





## HANDHELD



*choice of: hand-cut fries or house salad, signature duck fat parmesan truffle fries +2*

**GRILLED CHICKEN SANDWICH \$24**  
bacon marmalade, grilled onions, fontina, butter lettuce, tomato, comeback aioli, on rosemary focaccia

**OPEN FACED AHI TUNA \$28**  
whipped lemon ricotta, sliced tomato, avocado, furikake spice, fennel aioli, dill, on grilled sourdough

**VALERIE SIGNATURE BURGER \$26**  
grass fed brandt beef, french onion jam, choice of white cheddar or american cheese *add bacon \$2.50*

**ORGANIC TURKEY BURGER \$24**  
fontina, caramelized red onion, avocado, butter lettuce, tomato, chipotle aioli

## ENTREES

**NEW YORK STRIP STEAK FRITES**  
10oz grass-fed brandt steak, hand-cut french fries, peppercorn compound butter, green garlic chimichurri  
**\$38**

**NORDIC SALMON**  
swiss chard, rye berries, horseradish dill cream, roasted beets, fennel fronds  
**\$32**

**SWEET POTATO FUSILLI AL FERRETTO**  
sweet potato puree, stracciatella, roasted acorn squash, pumpkin seed verde, fried sage  
**\$28**