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*Starters*

*Entrée's*

Sample Menu

<b>Chef's Soup Du Jour</b>	10
<b>Organic Baby Chard Kale &amp; Spinach,</b> Blood Orange, Toasted Walnut, Goat Cheese	10
<b>Mixed Greens Salad</b> With Strawberry Black Pepper Vinaigrette and Feta Cheese	10
<b>Lumi Zi Caesar Salad</b> Romaine Heart, Crispy Pancetta, Parmesan Shavings, & Herbed Crostini	10
<b>Artisan Chopped Salad</b> Beets, Cucumber, Yellow Roasted Pepper, Tomato and Onion, Red Wine Vinaigrette	10
<b>Crabmeat Salad</b> Chilled Grapefruit and Truffle E.V.O.O., Chive and Smoked Paprika drizzle	15
<b>Tagliolini Lirianna</b> Fresh linguini tossed with summer squash, garlic, olive oil, and truffle butter	15
<b>Lumi Zi Fried Calamari</b> Chopped Romaine, Tomato, Scallions, Asian Sweet & Spicy Chili Summer Sauce	15
<b>Burrata Cheese</b> Roasted Peppers and Sliced Cherry Tomato	15

<b>Jumbo Broiled Panko Shrimp</b> Chefs side of citrus butter dipping sauce	25
<b>Roasted Chicken Breast</b> with summer caponata, white balsamic verjus	25
<b>Trout Veronique</b> Pan Roasted, Toasted Almonds, White Grapes, Lemon Butter & Vin Blanc	30
<b>Scottish Salmon</b> Sautéed Crisp, Pesto Vegetable, Israeli Couscous	30
<b>Bouillabaisse</b> Simmered Shrimp , Clams ,Scallops, Mussels, Fennel and Saffron Tomato Broth	35
<b>Seared Yellow Fin Tuna</b> Tamarind, Ginger and Soy Reduction, Crispy Shiitake Mushroom	35
<b>Seared Pork Tenderloin</b> Cocoa Dusted, Tropical Lime Fruit, Natural Au Jus	35
<b>Filet Mignon</b> Haricot Vert with Sangiovese Syrup, Truffle D'Hotel Butter	38
<b>Dover Sole Meuniere</b> Chefs Seasonal Vegetables, Shallot Buerre Blanc	48

*Proprietor: Antonio Berisha ~ Chef David G. Kiser*

*"Lettuce" Cater your next event!*