



In Great Food We Trust

PLATE 38 | 626.795.7100 | 2562 N. Colorado Blvd., Pasadena, CA 91107

Lunch Menu | Price per person: 24.50

APPETIZERS

(guest's choice of one)

Organic Garden Vegetable Salad
cherry tomatoes | watermelon radish | beets | cucumber | red onion | croutons | balsamic vinaigrette

Caesar salad
romaine lettuce | croutons | parmesan | caesar dressing

Roasted Tomato Soup
shaved parmesan | pesto | grilled baguette

ENTRÉE SELECTIONS

(guest's choice of one)

Classic $\frac{1}{3}$ lb Burger
lettuce | tomato | onion | cheddar | garlic aioli | brioche bun

Angel Hair Pasta Pomodoro
tomato | garlic | burrata cheese | pesto | parmesan

Dijon Marinated Organic *Mary's Farm* Chicken Breast
truffle fries | baby vegetables | thyme chicken jus

Grilled Salmon Salad
asparagus | soft boiled egg | creamer potatoes | baby beets | oranges | cranberry bread croutons | tarragon vinaigrette

DESSERT & BEVERAGES

(guest's choice of one)

Bread Pudding - bourbon anglaise
Trio of gelato - whipped cream | fruit

Fresh Roasted Coffee, Iced Tea, Soft Drinks

These are sample menus with minimum pricing for food and beverage options. We are pleased to accommodate for vegetarians and customization requests. Please advise the Manager of any dietary restrictions. Table Linen add-on: \$2 per person.



In Great Food We Trust

PLATE 38 | 626.795.7100 | 2562 N. Colorado Blvd., Pasadena, CA 91107

Dinner Menu | Price Per Person \$36

APPETIZERS AND SALADS

(guest's choice of one)

Organic Garden Vegetable Salad

cherry tomatoes | watermelon radish | beets | cucumber | red onion | croutons | balsamic vinaigrette

Caesar salad

romaine lettuce | croutons | parmesan | caesar dressing

Roasted Tomato Soup

shaved parmesan | pesto | grilled baguette

Tuna tartare tacos

crispy wonton shell | avocado | cilantro crème fraiche | micro shiso | chayote squash

ENTRÉE SELECTIONS

(guest's choice of one)

Angel Hair Pasta Pomodoro

Tomato | garlic | burrata cheese | pesto | parmesan

Dijon Marinated Organic *Mary's Farm* Chicken Breast

Truffle fries | baby vegetables | thyme chicken jus

Garlic and Rosemary Marinated Skirt Steak

Whipped potatoes | grilled asparagus | brandy peppercorn sauce

DESSERT & BEVERAGES

(guest's choice of one)

Bread Pudding - bourbon anglaise

Trio of gelato - whipped cream | fruit

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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PLATE 38 | 626.795.7100 | 2562 N. Colorado Blvd., Pasadena, CA 91107

Dinner Menu | Price Per Person \$44

APPETIZERS

(select only 3 options for guests to choose from)

Tuna tartare tacos

crispy wonton shell | avocado | cilantro crème fraiche | micro shiso | chayote squash

Caesar salad

romaine lettuce | croutons | parmesan | caesar dressing

Roasted Baby Beet Salad

baby arugula | humbolt fog goat cheese | pine nuts | orange segments | blood orange vinaigrette

Wild Mushroom Bisque Cappuccino

white truffle foam | porcini dust

Shrimp and Grits

achiote marinated shrimp | "grist & toll" cheddar polenta | pancetta | paquillo peppers

Steamed Salt Spring Mussels

wilted spinach | pernod | herb butter | baguette

ENTRÉE SELECTIONS

(guest's choice of one)

Pan Seared Striped Bass

Beluga lentils with corn and english peas | spanish chorizo | spinach | clam saffron broth

Frutti Di Mare

House-made squid ink pasta | mixed shellfish | merguez sausage | arugula | roasted tomato broth

Dijon Marinated Organic *Mary's Farm* Chicken Breast

Wild mushroom truffle risotto | baby vegetables | thyme chicken jus

7oz Grilled Filet Mignon

Crispy Creamer Potatoes with blue cheese fondue | melange of baby vegetables | bordelaise

DESSERTS & BEVERAGES

(guest's choice of one)

Chocolate Ganache Praline Tart - Hazelnut Gelato

Bread Pudding - Bourbon Anglaise

Apple Tart with hazelnut streusel -Vanilla Gelato

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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