

Lunch

Zen Kitchen

SALADS

GEM SALAD 18.

baby gem lettuce | shaved vegetables | toasted almond | citrus vinaigrette

BURRATA SALAD 22.

fresh burrata | summer peaches | heirloom tomato | aged balsamic

CAESAR SALAD 19.

romaine lettuce | house crouton | hard-boiled egg | parmesan | chive | caesar dressing

SKIRT STEAK SALAD* 26.

prime skirt steak | rocket greens | parmigiano reggiano | balsamic onion

SUPPLEMENTAL

chicken 8.

shrimp 12.

POKE* 24.

furikake rice | scallion | tamago | avocado | pickled ginger | ponzu sauce

BURGER | SANDWICH | MAINS

CERTIFIED ANGUS BEEF BURGER* 26.

served with choice of side salad or french fries

1/2 lb ground angus beef 8oz ground meat | red onion jam | bibb lettuce | beef steak tomato | tillamook cheese | french fries
supplemental avocado 3.

ROAST CHICKEN PANINI 20.

multigrain batard | roast chicken | beef steak panini | avocado | petite salad

AVOCADO TOAST 17.

fresh avocado | tomatoes | tomato jam | radishes | arugula

SUPPLEMENTAL

smoked salmon 8.

perfect egg* 6.

STEAK FRITES* 28

prime skirt steak 8oz | bearnaise sauce | fries

SKUNA BAY SALMON 32.

green lentil | baby root vegetable | coconut curry veloute

DESSERTS

MILK CHOCOLATE BLACKBERRY CAKE 12.

vanilla sponge | milk chocolate mousse | blackberry jam | fresh blackberries

FLOURLESS CHOCOLATE FUDGE CAKE 12. GF

flourless sponge | 70% chocolate ganache | gluten free sable | caramel glaze | light chocolate mousse

WALDORF ASTORIA RED VELVET CAKE 13.

cream cheese mousse | chocolate crèmeux | red velvet cake | chocolate almond streusel | berry coulis

VANILLA BEAN CRÈME BRULÉE 10. GF

madagascar vanilla bean | caramelized sugar | fresh berries

COCONUT TAPIOCA PUDDING 10. GF V

tapioca pearls | coconut milk | mango pineapple compote | fresh seasonal fruits

HOMEMADE GELATO & SORBET 12.

choice of Madagascar vanilla bean | intense dark cocoa | farmer's market strawberry | lemon

As part of Waldorf Astoria commitment to environmental stewardship, this menu contains locally sourced, or sustainable items whenever possible. All cuisine is prepared without artificial trans-fat.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. | All parties of six or more will have a 18% service charge included.