



Bistro Polaris

STARTERS

ARTISINAL CHEESE BOARD

chef's choice of three

CHARCUTERIE BOARD

chef's choice of three

HOUSE-BAKED FOCACCIA BITES

red wine grape seed flour, fresh rosemary

HUMMUS & OLIVE TAMPENADE

served with focaccia

SALADS

NICOISE

seared yellowfin tuna, egg, green bean

CATALONIA

grilled vegetables, almonds, romanesco dressing

CAPRESE

fresh mozzarella, tomato, basil

PANINIS

PORTABELLA MUSHROOM

balsamic onion jam

PORCHETTA

dill mustard, greens

ITALIAN BEEF

caramelized onions and peppers, giardiniera

NEAPOLITAN PIZZA

MARGHERITA

San Marzano tomato, fresh mozzarella, basil

CALABRESE

spicy calabrian salami, prosciutto, mushroom, arugula, parmigiano

MEDITERRANEAN

artichoke, tomato, mushroom, prosciutto

DESSERTS

PANNA COTA

fresh berries

CROSTATA TART

seasonal fruit

