



SOLARIS

AT THE REEFS

RESTAURANT WEEK LUNCH MENU

APPETIZER

KALE AND AVOCADO SALAD vg, df, gf
radish, pepitas, cannellini beans, loquat vinaigrette

“RUN DOWN” SOUP gf, df
fish broth, root vegetables, coconut, habanero, thyme

  **ROASTED BEET CARPACCIO** v, df
Tuckers goat cheese, candied nuts, greens, grapefruit,
guava dressing

MAIN COURSE

LINGUINI VONGOLE gf
white wine, garlic, clams, parsley, chili, parsnip chips, fresh herbs

COFFEE BRAISED SHORT RIB gf, df
spiced sweet potato mash, bok choy, radish, coffee jus

  **GRILLED LOCAL CATCH** gf, df
sherry pepper calypso sauce, pickled vegetables, fried cassava

(VG) - VEGAN (V) - VEGETARIAN (GF) - GLUTEN FREE (DF) - DAIRY FREE

\$35 PER PERSON plus 17% GRATUITY