



CYNARA'S OLYMPIC ROOM IS AN INTIMATE SPACE THAT CAN SEAT UP TO 36 GUESTS FOR LUNCH & DINNER.

## TWO COURSE LUNCH MENU

Available Exclusively in Cynara's private dining Olympic Room

### FIRST COURSE

Select two, served family style

**Fried Artichoke Hearts** pink peppercorn aioli, aleppo toasted hazelnuts, mint

**Charcuterie** italian dry salami, hot coppa, prosciutto, campo de montalban, lost peacock chevre, pickled vegetables house mustard, grapes, grilled bread

**Cynara Spreads** served with warm pita: **Romesco** pickled vegetables | **Veronique** lost peacock chevre, pistachios, grapes | **Artichoke Tapenade** roasted artichoke, capers | **Hummus** harissa, lemon, olive oil

### SECOND COURSE

Select Three

**Grilled Onion Burger** washington-raised royal ranch beef, grilled onions, muenster cheese, arugula, pink peppercorn aioli, fries

**Chicken Pita** marinated chicken breast, romaine, herb yogurt sauce, pickled shallot, fries

**Cauliflower Pita** harissa roasted cauliflower, arugula, fried artichokes, garbanzo spread, fries

**Grilled Cheese & Soup of the Day** muenster cheese, sottocenere al tartufo truffled cheese, nine grain bread

**Mac & Cheese** raclette cheese sauce, campanelle pasta, campo de montalban cheese, rustic grilled bread

**\$30 PER GUEST**

(Two course menu includes complimentary soft drinks, tea, and fresh coffee)

*Menus change seasonally. Upon completion of signed agreement, current menu options will be provided.*

*Cynara room agreement terms and conditions apply. Please inform us of food allergy or special dietary requirements.*

*\*Eating raw or undercooked meat, egg, & seafood such as rare steaks may increase your risk of food borne illness.*

© 2023 Cynara Restaurant & Lounge – All Rights Reserved



## THREE COURSE LUNCH MENU

*Available Exclusively in Cynara's private dining Olympic Room*

### FIRST COURSE

*Select two, served family style*

**Fried Artichoke Hearts** pink peppercorn aioli, aleppo toasted hazelnuts, mint

**Charcuterie** italian dry salami, hot coppa, prosciutto, campo de montalban, lost peacock chevre, pickled vegetables house mustard, grapes, grilled bread

**Cynara Spreads** served with warm pita: **Romesco** pickled vegetables | **Veronique** lost peacock chevre, pistachios, grapes | **Artichoke Tapenade** roasted artichoke, capers | **Hummus** harissa, lemon, olive oil

### SECOND COURSE

*Select Three*

**Grilled Onion Burger** washington-raised royal ranch beef, grilled onions, muenster cheese, arugula, pink peppercorn aioli, fries

**Chicken Pita** marinated chicken breast, romaine, herb yogurt sauce, pickled shallot, fries

**Cauliflower Pita** harissa roasted cauliflower, arugula, fried artichokes, garbanzo spread, fries

**Grilled Cheese & Soup of the Day** muenster cheese, sottocenere al tartufo truffled cheese, nine grain bread

**Mac & Cheese** raclette cheese sauce, campanelle pasta, campo de montalban cheese, rustic grilled bread

### THIRD COURSE

*Select One*

**Raspberry & Peach Bread Pudding** amaretto crème anglaise

**Baklava Crumble** pistachios, honey, vanilla ice cream

**\$40 PER GUEST**

*(Three course menu includes complimentary soft drinks, tea, and fresh coffee)*

*Menus change seasonally. Upon completion of signed agreement, current menu options will be provided.*

*Cynara room agreement terms and conditions apply. Please inform us of food allergy or special dietary requirements.*

*\*Eating raw or undercooked meat, egg, & seafood such as rare steaks may increase your risk of food borne illness.*

© 2023 Cynara Restaurant & Lounge – All Rights Reserved