

# AMANGANI

## lunch

### salad

AMANGANI CAESAR\* butter leaf, cress, focaccia

WINTER GREENS asian greens, pomegranate, curried parsnip, spiced cashews

CITRUS-FENNEL endive, frisee, feta

TO ADD boquerones / crispy tofu / chicken breast / garlic shrimp / grilled steak\*

### appetizer

FRENCH ONION SOUP gruyere, emmenthaler, sourdough

BOURBON ELK CHILI aged gouda, burnt onion cream, tahini, cheddar biscuit

VIETNAMESE PORK WINGS braised cabbage, green apple, crispy garlic

“FISH & CHIPS” beer-battered fluke, potato croquettes, tartar sauce

### sandwiches

AMANGANI WAGYU BURGER\* mushroom duxelle, caramelized onion, utah cheddar

IMPOSSIBLE BURGER white bean hummus, pickled onion, butter leaf

SHRIMP TARTINE\* opal apple, lemon aioli, watercress, dill

GRILLED CHEESE utah cheddar, challerhocker, emmenthaler, arbol aioli

### main

BUSIATE INVERNO winter squash, fennel top pesto, apple-pumpkin puree, pistachio

IDAHO TROUT\* brussels sprouts, pearl couscous, blood orange, hazelnut

COQ AU VIN mushroom, lardon, roasted carrot, toasted baguette

DUCK CONFIT braised cabbage, pommes puree, truffle duck jus

STEAK-FRITES confit wagyu cheek, hasselback fingerling, creamed spinach, bone marrow butter

executive chef| andrew walters    sous chef| manuel fernandez

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

our menus may contain allergens. if you suffer from any food allergy or intolerance,

please let a member of the restaurant team know upon placing your order.

amangani supports local farms, ranches and fisheries that are guided by principles of sustainability.