

# VITRINE

## LUNCH

MARKET SOUP OF THE MOMENT 11

TOSSSED SEASONAL VEGETABLES 15  
SKYHAWK EXTRA VIRGIN OLIVE OIL MARINADE,  
MICRO GREENS

FRESH DUNGENESS CRAB CAKE 14  
WARM AVOCADO, FLEUR DE SEL, CILANTRO,  
GRAPEFRUIT AND MUSCAT WINE REDUCTION

SEARED BIG EYE TUNA SALAD 24  
ARUGULA, HEIRLOOM TOMATOES, SUMAC SPICE,  
SMOKED PAPRIKA, SHERRY VINEGAR DRESSING

TOASTED SUMMER VEGETABLE PANINI 19  
ROASTED EGGPLANT, RED BELL PEPPER, FONTINA CHEESE,  
ROSEMARY CIABATTA, BASIL, OREGANO

CARNAROLLI RISOTTO 22  
VINE- RIPE TOMATOES, PARMESAN CHEESE, BASIL,  
SLOW POACHED EGG

ORGANIC BEEF BURGER 20  
WITH OR WITHOUT FRIED EGG,  
WARM GARLIC CHIPS, HOME MADE NEW PICKLE

WILD HALIBUT FILET WRAPPED IN SQUASH BLOSSOM 27  
ZUCCHINI, KALAMATA OLIVES, MEYER LEMON, PINENUTS,  
BASIL RELISH

PETALUMA FARM-RAISED CHICKEN BREAST 25  
WARM ITALIAN BUTTER BEANS AND CHANTERELLES

SPECIAL OF THE DAY 27

VITRINE SEASONAL MARKET SIDES 8

EXECUTIVE CHEF ROMUALD FEGER

**ST REGIS**  
SAN FRANCISCO