

# VOLT

## PRIX FIXE LUNCH MENU

### FIRST COURSE

**tasting of tuscarora farms organic beets**

cherry glen farm goat cheese, pepper cress, cara cara orange

---

**cherry glen farms goat cheese ravioli**

butternut squash, chanterelle mushrooms, sage brown butter

---

**yellowfin tuna tartare**

avocado, yuzu vinaigrette, chili oil, red shiso, soy air, sesame lavash  
(7 supp)

---

**shiitake velouté**

chili oil, basil, pinenut sabayon

### SECOND COURSE

**striped bass**

ruby quinoa, cardamom spiced carrot broth, ginger glazed baby carrots

---

**wellington farms roasted chicken**

forest mushroom risotto, arugula, chioggia beets

---

**pork tenderloin**

hernandez sweet potatoes, lacinato kale, brussels sprouts

---

**pineland farm strip loin**

ratte potatoes, brussels sprouts, red onion, ruby swiss chard  
(9 supp)

### DESSERT

**textures of chocolate**

milk chocolate ice cream, raw organic cocoa, white chocolate mousse, chocolate caramel

---

**apple tarte tatin**

vanilla bean ice cream, basil

---

**dulce de leche**

goat cheese cake, gala apple, apple sorbet, dry caramel