
ARGYLE

Lunch Vegetarian Menu

SOUP AND SALADS

Tomato Basil Soup <i>crouton and aged ricotta</i>	6
Blue Heron Farm Organic Greens Salad <i>shaved California asparagus local strawberries Baja spiced smokey almonds whipped "Cypress Grove" goat cheese</i>	11
Caesar Salad <i>hearts of romaine, sun-dried tomatoes parmesan, croutons</i>	8
Baby Spinach Salad <i>cherries, candied walnuts, cherry gastrique balsamic vinaigrette</i>	12
Red Quinoa Salad <i>red quinoa, oven roasted tomato grilled avocado, organic arugula local citrus vinaigrette</i>	14

ENTREES

Veggie Burger <i>roasted portobello, avocado salsa alfalfa sprouts</i>	13
House Fresh Short Rigatoni Pasta <i>pumpkinseed mole cream sauce organic sprouting broccoli, piquillo peppers</i>	14
Grilled Vegetable Sandwich <i>avocado-lime spread, Monterey jack cheese cilantro, mustard greens, radish cherry peppers, torpedo roll</i>	14

Joran Bouwman, Chef de Cuisine

PARK HYATT AVIARA®

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