PROVSN

PRIVATE AVIATION // SAMPLE MENU

KEEP REFRIGERATED // 5 DAY SHELF LIFE

READY TO GO // HEAT + EAT // I SERVING

[C] WHITE BALSAMIC CHICKEN | $45

I. sweet potato, cherry tomato, basil, shishito peppers, wilted arugula

~500kcal // 50gPROTEIN // 50gCARB // I2gFAT

[R] VADOUVAN PACIFIC ROCKFISH | $47

I. butternut squash, red onion, shishito pepper, wilted arugula

~475kcal // 50gPROTEIN // 50gCARB // I2gFAT

[B] SANTA MARIA BBQ TRI TIP | $50

I. butternut squash, red onion, shishito pepper, wilted arugula

~500kcal // 45gPROTEIN // 50gCARB // I5gFAT

+$I2 LOBSTER TAIL ADD ON

~65 KCAL // I4g PROTEIN // 0g CARBS // Ig FAT

[CB] CONTRABAND SMASH | $27

I. beef patty, white american cheese, martin's potato bun, chipotle yogurt aioli, caramelized shallot, arugula, and fried egg + fingerling potatoes

~670kcal // 42PROTIEN // 55CARB // 32FAT

G+G

GRAB + GO // I SERVING

[CA] CHIA PUDDING | 8oz. | $II

I. peanut butter banana chia + cocoa nib banana crumble

~2I0 kcal // 6gPROTEIN // 3IgCARB // 7gFAT // 8gFIBER

II. matcha chia + strawberry pistachio cocoa nib crumble

~245kcal // I3gPROTEIN // 33gCARB // I0gFAT // 8gFIBER

[SM] SALMOREJO | I L. | $2I

creamy, chilled tomato soup

~745 calories // I0 g protein // 45 g carbs // 62 g fat

PRIVATE AVIATION // SAMPLE MENU