

# ROTISSERIE ēma™

## EXPERIENCE

Rotisserie Ēma is a quick casual, self-serve experience which shares its kitchen with Ēma, the Mediterranean and California-inspired restaurant led by Chef CJ Jacobson. Guests can customize their meal by selecting favorites from the hot and cold food bars, soup bar, rotisserie, and more. Diners can enjoy their meal in Ēma's dining room, at the bar, or most popular, take it to-go.

## CUISINE

Rotisserie Ēma features a customizable experience from start to finish. Guests can choose from local grains and greens including romaine, local greens and fresh crudite, then move to the Hummus Bar for Classic Hummus, Spicy Hummus or Toasted Almond & Garlic Spread. The hot bar includes Lamb & Beef Kefta, Rotisserie Chicken, Green Falafel and Crispy Potatoes, plus chef-prepared salads including Charred Broccoli, Israeli Salad and Carrots and Dates. Additional items available include Frozen Greek Yogurt with olive oil and sea salt, fresh fruit and juice.

