



## SERVED LUNCH OPTIONS

*(Please pre-select your menu by choosing one item from each course for your group)*

### APPETIZER

Mixed Greens with Slivered Almonds & Pomegranate Vinaigrette

Cream of Mushroom Soup with Tarragon Oil

Romaine Hearts, Shaved Parmesan & Roasted Garlic Dressing

Frito Misto with Chipotle Aioli

### MAIN COURSE

Pan Seared Organic Salmon with Truffle Fried Rice & Wok Vegetables

Crisp Skin Grain Fed Chicken with Rosemary Roasted Baby Potato, & Brodo Sauce

Smoked Pork Chop, Sweet Potato Puree, Seasonal Vegetables & Bourbon Jus

Tornados of Beef Strip Loin, Roasted Garlic Mashed Potatoes & Horseradish Jus

### DESSERT

Apple Caramel Cake

Mascarpone Mousse with Cherries

Traditional Lemon Tart

White Chocolate Crème Brule

*Coffee and Tea Service included  
Menu will be served in the dining room only.*

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from Jan 30, 2011 until Jan 30, 2012.



## LUNCH MENU A

*(Each guest to select one item per course during morning break)*

### FIRST COURSE

Soup of the Season

Daily Accompaniments

Pastrami Cured Organic Salmon

Rye Crostini, Mustard & Dill Sauce

Deerfield's Hand Cut Greens

Marinated Asparagus, Forest Mushroom, Poached Quail Egg & Lemon Sabayon

### MAIN COURSE

Avocado, Tofu & Hummus Wrap

Grilled Balsamic Marinated Firm Tofu

Pan Seared Ted's Artic Char

Bacon Braised Salsify, Fine Beans & Artichoke Emulsion

Roast Breast of Grain Fed Chicken

Forest Mushroom, Sweet Pea Risotto & Brodo Sauce

Grilled Ontario Pork Chop

Warm Fingerling & Grainy Dijon Mustard Salad with Candied Beets

### DESSERT

Chef's Choice

*Coffee and Tea Service included  
Menu will be served in the dining room only*



## LUNCH MENU B

*(Each guest to select one item per course during morning break)*

### FIRST COURSE

Soup of the Season

Daily Accompaniments

Vodka Caesar Salad

Romaine Hearts, Celery Salt Croutons with a Clamato & Roasted Garlic Dressing

Ricotta & Spinach Gnocchi

Asiago Cream Sauce & Crisp Pancetta

### MAIN COURSE

WAGU Corn Beef & Stilton on Rye

Sweet Potato Gaufrettes

Truffle Cavatappi Pasta & Grand Padano

With Herbed Panko Crust

Beef Brisket Tortellini

Sweet Peas, Goat Cheese and a Roasted Garlic Cream sauce

Pan Seared Organic Salmon

Confit Baby Potatoes, Bitter and Sweet Greens with Brown Butter Sauce

### DESSERT

Chef's Choice

*Coffee and Tea Service included  
Menu will be served in the dining room only.*

*Recommended Maximum of 6 Selections)*

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