



THREE COURSE LUNCHEONS

EXECUTIVE CHEF • CHRIS SMYTHE

(Prices include Housemade Breads and Coffee or Tea Service)

LUNCH #1

Micro Green Salad

Toasted Pecans, Crumbled Blue Cheese & French Vinaigrette

Pan Seared Atlantic Salmon

Green Onion Risotto Cake & Navel Orange Butter

Chocolate Truffle Tart

Baked Milk Chocolate Ganache in Sweet Almond Crust,
with Salted Toffee Sauce

\$29.00 per person

LUNCH #2

Traditional Caesar Salad

Applewood Smoked Bacon, Parmesan Croutons, Creamy Caesar Dressing

Oven Roasted Chicken Breast

Seasonal Vegetable Ratatouille & Sea Salt Tossed Tender Skin Potatoes

Carrot Cake Napoleon

with Bourbon Cheesecake Buttercream

\$30.00 per person

LUNCH #3

White Mushroom Bisque

White Mushrooms & Chive Crème Fraiche

Slow Roasted Contra filet of Beef

Lemon and Olive Oil Fork Mashed Potato, Seasonal Vegetables & Cabernet Jus

Strawberry Mousse Cupcake

Field Strawberry Mousse, with Crisp Cocoa Filo Pastry,
Housemade Strawberry Preserves & Lavender Cream

\$36.00 per person

Minimum 15 persons.

Served in a private dining room.

All prices are subject to taxes and gratuities.

Prices in effect until April 30, 2018.