



## **seasonal offerings luncheon menu**

\$30.00 PER PERSON

plus beverages, tax & service

### **FIRST COURSE | CHOICE OF:**

**Green Market Salad**

Shaved Fennel, Orange, Frizzled Shallots, Grain Mustard Dressing

**White Bean Soup**

Tuscan Kale, Crisp Bacon



### **MAIN COURSE | CHOICE OF:**

**Scottish Salmon Roasted in Grapeleaves**

Wheatberry Couscous, Curry Emulsion

**Roasted Lemon Chicken**

Cracked Olive and Bread Salad



### **DESSERT | CHOICE OF:**

**Japanese-Style Soufflé Cheesecake**

Honey Whipped Mascarpone, Tropical Fruit Purée

**Dark Chocolate Terrine**

Extra Virgin Olive Oil, Sea Salt, Toasted Pistachios

\*MENU IS SUBJECT TO CHANGE BASED ON SEASONAL ITEMS AND AVAILABILITY OF INGREDIENTS.

\*\*CHEF ALWAYS HAS A VEGETARIAN OPTION FOR YOUR GUESTS.

WE WILL CATER TO ANY FOOD RESTRICTIONS YOUR GUESTS MAY HAVE. ADVANCE NOTICE WILL ALLOW US TO BE MORE CREATIVE.

NATURALLY, CHEF WILL ALWAYS ACCOMMODATE LAST MINUTE FOOD ALLERGIES.