

PLATED LUNCH MENU #3

STARTERS

(host chooses two of the following)

Vertical Garden Greens Salad

pickled watermelon, Tucumcari feta cheese, shaved red onion, champagne vinaigrette

Savoy Caesar Salad

chopped romaine, garlic croutons, caper berries, grana padano

Tomato Bisque

focaccia grilled cheese

ENTREES

(host chooses three of the following)

Corn Succotash Bowl

herbed red potatoes, roasted beets, snap peas, crimini mushrooms, avocado, micro greens

Parmesan Crusted Natural Chicken Breast

linguine 'cacio e pepe,' garlic sautéed tomatoes & summer squash, dijon-herb pan sauce

Broiled Angus Pubsteak

sour cream mashed potatoes, garlic sautéed green beans, red wine demi-glace

Cedar Plank Atlantic Salmon

fire roasted beets, cucumber salsa cruda, horseradish crème fraiche

DESSERTS

(host chooses two of the following)

Warm Chocolate Brownie

vanilla ice cream, chocolate sauce

Lemon Tart

whipped cream, fresh mint

NY Style Cheesecake

raspberry coulis, whipped cream

*\$26 per person. Includes coffee, tea, & soft drinks, & fresh bread
not including tax & gratuity.*