

Plated Lunch Menu #3

Starters

(host chooses one of the following)

Tomato Bisque

basil oil, fried cheese curd

Savoy Caesar Sald

romaine, sliced caperberry, garlic crisped croutons,
grana frico

House Salad

mixed lettuce, cucumber, avocado, sunflower seeds,
green goddess dressing

Entrees

(host chooses three of the following)

Toasted Cauliflower Farro Bowl

roasted butternut squash & spinach, wild mushrooms, organic baby carrots, shoestring yams

or

Eggplant Napoleon

tomato coulis, heirloom tomatoes, goat cheese, fresh basil, balsamic glaze, herb oil

Parmesan Crusted Natural Chicken Breast

polenta fries, 'suffering' succotash, country ham-mushroom pan sauce
(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

Cedar Planked Atlantic Salmon

red rice tabbouleh, cherry tomatoes & summer squash, cucumber raita

Hanger Steak

mashed potatoes, garlic sautéed green beans, black truffle butter, cabernet demi-glaze

Desserts

(host chooses one of the following)

Lemon Tart

whipped cream, fresh mint

Mango Coconut Cheesecake

Vanilla wafercrust, strawberry mango relish

Warm Chocolate Brownie

vanilla ice cream, chocolate sauce

\$28 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity