

Plated Lunch Menu #2

Starters

House Salad

Peach/ mint vinaigrette, toasted almond honey ricotta smear, fresh peach garnish

Entrees

Roasted Mushroom Pasta

Linguine, sundried tomatoes, caramelized onions, arugula, marsala wine sauce, topped with herbed mascarpone cheese

Elote Corn Chicken Tacos

Avocado salsa, pico de gallo, shaved cabbage, corn tortilla

Beef Tenderloin Tips Bordelaise

Mashed potatoes, peas & baby carrots, mushroom-red wine sauce

Garlic Sautéed Jumbo Shrimp

Steamed white rice, green beans & cherry tomatoes, lemon beurre blanc

Desserts

Lemon Tart

whipped cream, fresh mint, raspberry coulis

Cheesecake

Seasonal sauce, whipped cream

\$32 per person, soft drinks, coffee or tea, not including tax or gratuity