



LUNCH THREE COURSES

LUNCHEON

I.

Chowder

*Baked Potato • Smoked Applewood Bacon
Crème Fraiche Mousse*

Fluke

*Pan Roasted • Marinated Root Vegetables
Salsify Puree • Sauce Pernod*

-or-

Beef

*Grilled Hangar Steak
Potatoes Lyonnaise • Melted Kale
Sundried Tomato Bordelaise*

Seasonal Fruit Crisp

*Brown Butter Oat Streusel
Sweet Cream Ice Cream*

LUNCHEON

II.

Bisque

*Main Lobster and Red Shrimp
Sherry Wine Reduction • Chervil*

Chicken

*“Cordon Bleu” • Speck Ham • Comte Cheese,
Wild Mushrooms & Potatoes
Spinach Mousseline
Purple Mustard Cognac Sauce*

-or-

Sea Bass

*Salted Roasted Beets • Shaved Fennel & Leeks
Orange-Plum Sauce*

Coconut Tres Leches

*Roasted White Chocolate • Cashew • Passion
Fruit Sorbet*

LUNCHEON

III.

Salad

*Trio of Tuscan Kale
Candied Walnuts • Granny Smith Apples
Petite Basque Cheese*

Salmon

*Olive Oil Poached • Coco Beans
Grilled Hearts of Lettuce
Pickled Cherry • Tomato Fondue*

-or-

Beef

*Pan Roasted Filet Mignon
Toasted Polenta
Glazed Baby Carrots & Pearl Onions
Purple Mustard Sauce*

Chocolate Cremeux

Nutella • Baguette • Ricotta Gelato

Decafe • Coffee • Tea

Per Person Plus Service Charge (20%) and Sales Tax (6.35%)