



## THREE COURSE LUNCH MENU

*Buffet Style*

### HORS D'OEUVRES

*choice of five (stationed or butlered)*

**Petite Crab Cakes** old bay oil  
**Crispy Potato Wrapped Shrimp** yuzu marmalade  
**Steak Tartare on Crostini** olive oil, dijon, sriracha  
**Steamed Truffled Potato Dumplings** pineapple miso  
**Lobster Spring Roll** red pepper gastrique  
**Peking Duck & Shiitake Spring Rolls** hoisin scallion  
**Crab & Mango Spring Rolls** coconut curry  
remoulade  
**Bacon Wrapped Sea Scallops** truffle red wine sauce  
**Bacon Wrapped Short Ribs**  
roasted tomato, merlot sauce

**Tempura Brie** red wine caramel sauce  
**Chorizo in Puff Pastry** tomato jam  
**Crispy Sesame Chicken Dumplings** soy yuzu sauce  
**Tempura Shrimp** sweet chili sesame sauce  
**Smoked Salmon on Potato Pancakes** crème fraîche  
**Grilled Flatbread** chorizo, fig, cheese curds  
**Tempura Snow Crab Claw** lemon-chive remoulade  
**Lobster Ragout** leeks, wild mushrooms  
**Tuna Tartare Crostini**  
pico de gallo, ginger lime vinaigrette

### SALADS

*choice of one*

**Caesar Salad** garlic croutons, parmesan crisps  
**Mixed Greens & Brussels Sprouts** goat cheese, glazed pecans, pomegranate vinaigrette  
**Fresh Mozzarella** heirloom cherry tomatoes, basil, olive oil, aged balsamic  
**Mixed Greens** heirloom cherry tomatoes, cucumbers, balsamic vinaigrette  
**3501 Asian Greens** honey sesame dressing, crispy wontons

### ENTRÉES

*choice of three*

**Chicken Breast Medallions** marsala, pearl onions, beech mushroom  
**Boneless Beef Short Ribs** pomegranate, portabellas  
**Pork Shanks** whole grain mustard, merlot sauce  
**Jail Island Salmon** chive butter emulsion  
**Grilled Shrimp & Sea Scallops** saffron cilantro butter  
**Jumbo Lump Crab Cakes** red pepper marmalade, old bay oil

### VEGETABLE

*choice of one*

**Steamed Asparagus & Haricot Verts**  
**Roasted Baby Carrots** tarragon and dill  
**Baby Bok Choy** garlic ginger and soy  
**Swiss Chard** applewood bacon, caramelized shallots

### STARCH

*choice of one*

**Roasted Peewee Potatoes** sea salt, herbs  
**Roasted Yams** leeks, vanilla  
**Scallion Potato Cakes**  
**Duck Fat Roasted Yukon Gold Potatoes**  
**Saffron Risotto**

### DESSERT

*Choice of Four*

**Beignets** caramel Sauce  
**Chocolate Grand Marnier Mousse Torte**  
**Chocolate Ganache Torte**  
**Tiramisu**  
**Cheesecake** chef's selection

**Rice Pudding Dumplings**  
**Fresh Berries**  
**Lemon Curd Spring Rolls**  
**Crème Brûlée**

\$51.00 per person plus tax and gratuity