

# GRILLE 3501

## lunch party menu

### appetizer or soup

- tuna tartare cucumber, tomato, ginger-lime vinaigrette
- jumbo lump crab cake mango-fennel slaw, old bay oil
- crispy sesame chicken dumplings cucumber-jicama slaw, soy-yuzu sauce
- panko brie poached pears, port wine reduction
- crab & mango spring rolls coconut-curry remoulade
- shrimp bisque tempura shrimp \_

### entrée or salad

- grilled free range chicken breast yukon potatoes, roasted parsnips & carrots, chicken jus
- salmon filet soba noodles, baby bok choy, ginger-soy vinaigrette
- boneless beef short rib scallion potato cake, spinach, pomegranate jus
- sesame seared rare tuna lentil fried rice, baby bok choy, miso-yuzu syrup
- cajun chicken breast salad mixed greens, avocado, roasted tomato, balsamic vinaigrette
- sesame seared rare tuna salad mixed greens, cucumber relish, ginger-lime vinaigrette
- jumbo lump crab salad mixed greens, avocado, cucumber relish, mango vinaigrette

### dessert

- vanilla crème brûlée served with fresh berries
- chocolate pecan caramel tort served with malted ice cream
- dulce de leche cheesecake served with a chocolate spring roll
- apple tart served with vanilla ice cream, bacon candy