



THREE COURSE PLATED LUNCH MENU

appetizer or soup

Crab & Mango Spring Rolls coconut-curry remoulade	Crispy Sesame Chicken Dumplings cucumber-jicama slaw, soy-yuzu sauce
Tuna Tartare cucumber, tomato, ginger-lime vinaigrette	Mixed Greens Salad heirloom cherry tomatoes, cucumber, balsamic vinaigrette
Jumbo Lump Crab Cake mango-fennel slaw, old bay oil	Creamy Lobster & Wild Mushroom Chablis Soup

entrée or salad

Free Range Chicken Breast "Coq Au Vin" pee wee potatoes, crimini mushrooms, pearl onion, red wine reduction
Boneless Beef Short Ribs crispy potato cake, spinach, pomegranate jus
Grilled King Salmon yuzu, lemon arugula barley risotto, creamed swiss chard, garlic ginger soy
Jumbo Lump Crab Salad mixed greens, avocado, cucumber, grape tomatoes, mango vinaigrette
Grille 3501 Chicken Salad asian greens, grilled chicken breast, honey-sesame dressing, crispy wontons
Sea Salt Seared Rare Tuna Salad mixed greens, avocado, grape tomatoes, cucumber, miso vinaigrette

dessert

Blood Orange Crème Brûlée champagne poached strawberries
Warm Chocolate Molten Cake vanilla ice cream
Chocolate Espresso & Hazelnut Cheesecake whipped cream
Fresh Berries with whipped cream

\$34.00 per person plus 6% tax and 20% gratuity
Menu items are subject to change due to seasonality and availability of ingredients.

**Two course menus are also available.
Please contact our events manager for customized menu options.**