



THREE COURSE PLATED LUNCH MENU

First Course

Mixed greens salad

heirloom cherry tomatoes, cucumber, balsamic vinaigrette

Caesar

crisp romaine, croutons, parmesan crisp, caesar dressing

Second Course

Oven roasted free range chicken breast

pee wee potatoes, spinach, beech mushrooms, pancetta, sage chicken reduction

Boneless beef short ribs

crispy potato cake, spinach, pomegranate jus

Sea salt seared rare tuna

miso yams, bok choy & white asparagus, garlic ginger yuzu oil

Grilled king salmon

edamame, artichokes, heirloom tomatoes, melted leeks, charred orange emulsion

Seared diver sea scallops

kimchi black rice, bacon, beech mushrooms, red pepper coulis, cilantro crème fraîche

Third Course

Vanilla Crème Brûlée

whipped cream, chocolate biscotti

Mixed Berry Cheesecake

tuile cookie, mascarpone whipped cream,
lemon graham

Warm chocolate molten cake

vanilla ice cream

Fresh Berries

whipped cream

\$28.00 per person plus tax and gratuity