



## 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**