

Lunch Menu, 3 Course Sit-down \$65.00 Per Person

Please Select for your menu 1 Appetizer, 2 Entrées, 2 Sides & 1 Dessert

Appetizers:

Chopped **Vegetable Salad** / Feta / Oregano Vinaigrette

or

Crab **Waldorf Salad** / Apples / Candied Walnuts / Creamy White Wine Vinaigrette or
Maryland **Crab Cake** / Celery Root Remolade

or

Raw **Hamachi** / Chive Blossoms / So Citrus

or

Arugula / Fennel / Pecorino / Lemon Olive-Oil

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Entrées:

Seared **Scottish Salmon** / Mustard / Hollandaise Ravigote

or

Mediterranean **Loup de Mer** / Lemon-Caper Butter

or

Roasted Organic Farm Raised **Chicken** / Lemon-Rosemary Stuffing / Chicken Jus

or

Harissa Marinated Swordfish / Eggplant Ragout

(total menu cost will be raised to \$75 per person)

or

8 oz. **Filet Mignon** / Béarnaise Sauce

(total menu cost will be raised to \$80 per person)

Sides: Grilled Green Asparagus, Sautéed Spinach, Haricot Verts / Wild Mushrooms, Gnocchi /
Tomato Compote, Roasted Fingerling Potatoes or Mashed Potatoes

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Desserts:

Ricotta Cheesecake / Meyer Lemon Sorbet

or

"Rocky Road" **Chocolate Praline Cake** / Coffee Ice Cream

or

Toffee Pudding / Kumquat Confit / Orange Sorbet