



the MENU

THREE COURSE PLATED LUNCH

STARTER

ROASTED BEET & GOAT CHEESE SALAD

Gathered Greens, Goat Cheese, Toasted Pine Nuts, Grape Tomatoes, Balsamic Vinaigrette

ENTREE

-Choose One-

BONELESS BEEF SHORT RIB

Horseradish Whipped Potatoes, Cipollini Onion, Glazed Baby Carrots, Roasted Shallot Sauce

LEMON TARRAGON CHICKEN BREAST

Fregola, Spinach & Herbs, Haricot Vert, Goat Cheese Cream Sauce, Capers, Parsley Pistou

VEGETABLE RISOTTO

Roasted Heirloom Baby Tomatoes, Charred Zucchini, Garden Basil, Garlic Bread Crumbs, Parmesan Sauce

DESSERT

Celebratory & sweet!

DRINKS

Iced Tea, Lemonade, Coffee, Decaffeinated Coffee, Selection of Herbal Teas