



Lunch

Three course plated lunch \$35.00 Per Person

Please Choose One Appetizer, One or Two Entrees, & One Dessert

Excluding Tax, Service Charge and Beverages

** Most Popular

Appetizer

Malpeque Oysters mango and passion fruit mignonette

Yellow Fin Tuna "Niçoise" Fennel-Coriander Crusted & Tartare, Heirloom Tomatoes, Tapenade Mayonnaise, White Anchovy

Chilled Corn Chowder Maine lobster and avocado

Baby Iceberg Lettuce Applewood Smoked Bacon, Tomatoes, Point Reyes Blue Cheese

Baby Spinach Salad Warm Four Minute Egg, Grilled Portobello Mushrooms, Smoked Bacon Vinaigrette

Red Oak And Roasted Beet Salad With Walnuts, Pears, Goat Cheese & Sherry Shallot Vinaigrette

****Spiral Path Farm's Mixed Greens and Herbs Salad** Citrus & Dijon Vinaigrette, Shaved Fennel

Entrée

****Grilled Beef Tenderloin, "European Cut" 8oz.** Sweet Caramelized Shallot, Red Wine Natural

Grilled Angus Sirloin 11oz. coriander and lime butter, confit garlic cloves

Filet Mignon Salad Truffled Four Minute Egg, Braised White Chicory

American Red Snapper Rosemary & Citrus Brown Butter

Sheep's Milk Ricotta Tortelloni Marcona Almond, Fresh Peas, and Broccoli Rabe

Charcoal Fired Grills with Citrus Herb Grilled Vegetables and Crisp Potato Tart (Choice of: Tuna, Chicken Paillard, or Hanger Steak)

**** Pan Roasted Halibut** Salsa Verde

Sides: A Selection of Chef's choice family style sides included.

Dessert

Classic Style Cheesecake Macerated Strawberries

Crème Brulée (Choose One Flavor) Classic Vanilla, Orange-Basil, or Espresso with Cinnamon Foam

Chocolate Peanut Terrine Sweet Cream and Milk Chocolate

*****Seasonal Fruit Cobbler**

Meyer Lemon Tart with Blackberry Citrus Salad and Lemon Sabayon

Hazelnut Pyramid Praline Anglaise, Warm Chocolate Ganache, Crisp Phyllo Tuiles

Buffet Lunch \$40.00 Per Person

25 Guest Minimum

(Please choose 2 salads, 2 entrees, 1 starch, 1 vegetable and 3 desserts)

Salad

Red Oak And Roasted Beet Salad with Walnuts, Pears, Goat Cheese & Sherry Shallot Vinaigrette
Shaved Fennel and Arugula with Blood Orange Vinaigrette
CP Caesar Salad Chopped Romaine, House-Made Caesar Dressing, Grated Parmesan
Spinach Salad with Warm Bacon Vinaigrette
Spiral Path Farm's Mixed Greens and Herbs Salad Citrus & Dijon Vinaigrette, Shaved Fennel
Baby Iceburg Lettuce Applewood Smoked Bacon, Tomatoes, Point Reyes Blue Cheese

Entrée

Grilled Beef Tenderloin, "European Cut" Sweet Caramelized Shallot, Red Wine Natural
Roasted Wellington Farms Chicken Fava Bean, Morel, Gnocchi and Braised Swiss Chard
Striped Sea Bass Salsa Verde
Sturgeon Parma Ham Wrapped
Sheep's Milk Ricotta Tortelloni Marcona almonds, fresh peas, and broccoli rabe
Dry Aged Rib-Eye Confit of Red Torpedo Onions
Grilled Angus Sirloin Roasted Garlic
Marinated Grilled Hanger Steak
Roasted Atlantic Salmon Sweet Corn Puree, Black Truffle
Grilled Yellow Fin Tuna Steak Soy-Lime Butter

Vegetable

Garlic Scented Broccoli Rabe
Green Asparagus with Dijon Butter
Haricot Verts Amandine
Roasted Baby Vegetables
Creamed Spinach
Assortment of Sautéed Mushrooms

Starch

Aged Vermont Cheddar and Yukon Gold Potato Gratin
Roasted Fingerling Potatoes "Boulangère"
Yukon Gold Potato Puree
Sweet English Pea Risotto with Morel Mushrooms
Creamy Mascarpone Polenta

Dessert

Classic Style Cheesecake Macerated Strawberries
Hazelnut Pyramid Praline Anglaise, Warm Chocolate Ganache, Crisp Phyllo Tuiles
Trio of Crème Brûlée (Choose One Flavor) Classic Vanilla, Orange-Basil, or Espresso with Cinnamon Foam
Chocolate Peanut Terrine Sweet Cream and Milk Chocolate
Seasonal Fruit Cobbler
Meyer Lemon Tart with Blackberry Citrus Salad and Lemon Sabayon