



## 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 Soup** Lobster Salad, Panna Cotta

**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

**Sweet Pea and Mascarpone Raviolo** Morel Mushroom and Tarragon

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

**\*\* Pan Roasted Alaskan 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**

**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 Iceberg 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

**Sweet Pea and Mascarpone Raviolo** Morel Mushroom and Tarragon

**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 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