

## ***Private Dining Lunch Menu***

***Each person in your party may make one selection from each course  
at your predetermined price level.***

### **\$30 per person**

#### *1st course*

***Curried asparagus soup*** apple & crab salad, papadam chip, chili oil

***Beef carpaccio*** fried capers, red onion, parmesan & arugula salad, truffle aioli

***Heirloom tomato & mozzarella salad*** chiffonade of basil, balsamic reduction

#### *2nd course*

***Cashew chicken salad*** hoisin & garlic marinated crispy fried chicken, snow peas, carrots, brocolini, red onion, julienned peppers on a bed of asian greens

***Steak salad*** 4oz prime beef tenderloin, blue cheese, tomatoes, asparagus tips, fingerling potatoes with peppery greens and a smoked shallot vinaigrette

***Herb grilled salmon salad*** grapefruit & orange segments, toasted almonds, petite tomatoes, radishes, julienned jicama with citrus vinaigrette on organic mixed greens

#### *3rd course*

***Vanilla bean crème brulee*** fresh berries, almond biscotti

### **\$40 per person**

#### *1st course*

***Lobster bisque*** garnished with lobster & a hint of sherry

***Thai spiced jumbo lump crab cake*** jicama & red pepper slaw, mango coulis

***Baby iceberg salad*** petite tomato, red onion, blue cheese, lardoons with green goddess dressing

***Caesar salad*** mixed romaine lettuce, focaccia croutons, shaved parmesan reggiano

#### *2nd course*

***Pan seared airline chicken breast*** forest mushrooms, asparagus, fingerling potatoes, rosemary Jus Lie

***Steak & shrimp*** 4oz prime beef tenderloin, garlic and herb crusted jumbo shrimp mashed potatoes, grilled asparagus and mustard tarragon sauce

***Herb grilled salmon*** cauliflower ragout, sautéed swiss chard, pickled pearl onions and soy chili reduction

***Housemade red pepper pappardelle pasta*** forest mushrooms, asparagus, roasted tomatoes, parmesan reggiano cheese with a pesto sauce

#### *3rd course*

***Vanilla bean crème brulee*** fresh berries, almond biscotti

***Molten chocolate ganache cake*** chantilly cream, raspberry sauce