

## LUNCH & DINNER

### PLATED THREE COURSE MENU

choice of one soup, salad, or appetizer

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choice of entrée

entrées are served with the chef's choice of seasonal vegetable and starch

petit \$38 | premier \$42 | grand \$48

additional entrée choices

petit \$6 | premier \$8 | grand \$10

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choice of one selection from our plated dessert menu

### LUNCH~DINNER BUFFET

entrées are served with the chef's choice of seasonal vegetable and starch. Dessert of seasonal sliced fruit & berries.

**petit \$32**

choice of one salad and one entrée from our petit list\*

**premier \$38**

choice of two salads and two entrées from our petit or premier list\*

**grand \$45**

choice of two soups, salads, or appetizers, any two entrées, and mini pastries

additional entrée choices

petit \$4 | premier \$6 | grand \$8

*\*Upgrade your meal with a selection of Enhancements from our Desserts menu*

## FIRST COURSE

### SOUP

TRADITIONAL MANHATTAN CLAM CHOWDER **GF**

SAN MARZANO TOMATO BISQUE WITH PESTO CROUTONS **V**

CHEF'S SEASONAL MARKET SOUP

### SALAD

HEIRLOOM ROMAINE BLEND **GF V**

heirloom tomatoes | ricotta salata | grilled watermelon | basil dressing

MIXED BABY FIELD GREENS **GF VEGAN**

shaved carrot | cucumber | toasted pepitas | champagne vinaigrette

TUSCAN KALE CAESAR SALAD **V**

radish | teardrop tomato | brioche croutons | smoky pimentón dressing

PETIT ARUGULA **GF VEGAN**

shaved fennel | sliced strawberry | cacao nibs | aged balsamic

GREEN GODDESS SALAD **GF V**

watercress | red sorrel | green apple | toasted walnut | crispy sweet potato

### APPETIZER

HEIRLOOM MELON CAPRESE SALAD **V**

Mozzarella Di Bufala | fresh basil | focaccia crumble | balsamic reduction

THAI-STYLE SHRIMP COCKTAIL **GF**

green papaya | long beans | sweet red chili | tamarind | crispy shallot | lime juice

CARROT-COCONUT TARTARE **GF VEGAN**

organic carrot | young coconut | beluga lentils | micro herbs | ginger vinaigrette

SPAGHETTI ALLA CHITARRA **V**

extra virgin olive oil | sliced garlic | pepperoncino | parsley | Parmigiano Reggiano

FIRE ROASTED BRUSSEL SPROUTS

smoked beef bacon | sweet potato | orecchiette | hard cider

## ENTRÉES

### PETIT

**GRILLED FRENCH-CUT CHICKEN BREAST <sup>GF</sup>**

lemon zest | thyme | natural jus

**SAUTÉED CHICKEN THIGH CHASSEUR**

wild mushrooms | tomato | fines herbes | brandy wine sauce

**CHAR-GRILLED ATLANTIC SALMON <sup>GF</sup>**

toasted sesame crust | miso-ginger glaze

**ROASTED COD FISH PICCATA**

fresh lemon | Castelvetrano olives | capers | brown butter | crispy shallot

**BULGOGI-STYLE GRILLED HANGER STEAK <sup>GF</sup>**

Korean chili flakes | grated pear | fresh ginger | Coca-Cola pickled onions

**SEARED FLAT IRON STEAK AU POIVRE <sup>GF</sup>**

peppercorn rub | cognac-cream sauce

**CAVATELLI PRIMAVERA <sup>V</sup>**

fresh pasta | wild mushrooms | fava bean | piquillo pepper | pecorino cheese

**WINTER VEGETABLE WELLINGTON <sup>V</sup>**

roasted squash | peppers | eggplant | wild mushrooms | puff pastry | balsamic

**STUFFED MOROCCAN-SPICED ACORN SQUASH <sup>GF VEGAN</sup>**

smoky lentils | pepitas | ceci bean | golden raisins | Tuscan kale | spicy tomato sauce

### PREMIER

**HONEY-DIJON CHICKEN PAILLARD**

Herbes de Provence | roasted dates | bacon lardon

**PAN-SEARED DUCK BREAST <sup>GF</sup>**

caramelized pearl onion | orange-soy glaze

**CEDAR PLANK SALMON <sup>GF</sup>**

bourbon | lemon-dill sauce

**YUCATÁN-STYLE RED SNAPPER <sup>GF</sup>**

achiote rub | fresh tomato | pickled red onion | banana leaf

## PREMIER CONTINUED...

**GRILLED CHIMICHURRI BEEF STRIP LOIN** <sup>GF</sup>  
roasted garlic | green chili | cilantro | corn nuts

**ROASTED HOUSE-MADE TOFU MASSAMAN CURRY** <sup>GF VEGAN</sup>  
coconut milk | purple potato | cashew | snow pea | tamarind

**BRAISED SEITAN STROGANOFF** <sup>VEGAN</sup>  
clamshell mushroom | caramelized onion | roasted tomato-cauliflower sauce | fried potato

**STUFFED SCALLION CRÊPES** <sup>V</sup>  
barbequed tempeh | nappa cabbage | sautéed kale | bell pepper | sweet pea purée

## GRAND

**STUFFED CHICKEN BREAST POSITANO** <sup>GF</sup>  
braised greens | sundried tomatoes | pimentos | pine nuts | fontina cheese

**HUDSON CO. DUCK LEG CONFIT RISOTTO** <sup>GF</sup>  
English peas | roasted squash | Arborio rice | shallots | white wine

**PAN-SEARED RARE AHI TUNA STEAK** <sup>GF</sup>  
ratatouille | salsa verde | pine nuts

**PARMESAN-CRUSTED FILET MIGNON** <sup>GF</sup>  
fresh herbs | pink peppercorn | sauce Diane

**ESPRESSO RUBBED LAMB CHOPS** <sup>GF</sup>  
smoked paprika | mushroom cream sauce

**CIOPPINO FISH STEW**  
misto di mare | tomato broth | toasted pasta | grilled sourdough bread

**CHEF'S FRESH CATCH**  
sustainably caught seafood | seasonal accompaniments

**PAN-ROASTED Tournedos Vegetalien** <sup>VEGAN</sup>  
ground seasonal vegetables | faux gras | truffle-vegetable glaze

*personalized chef's wine pairing available upon request*