

FALL PRIVATE EVENT LUNCHEON OPTIONS

First Course

(please select one item for your group)

French Onion Soup

Gruyere, White Cheddar, Baguette, Caramelized Onion, Gratinee

Cauliflower & Manchego Croquettes

Whiskey Apple Cranberry Jam

Mushroom & Brioche

Butternut Squash Puree, Brioche Crusted Hen Egg, Porcini

Kale Salad

Currants, Manchego, Sherry Vinaigrette, Pecan Brittle

Main Course

(please select three options for your group)

Whiskey Grilled Chicken Sandwich

Maple Apples, Watercress, Walnut Grape Aioli, Sage, Brioche

NY Strip & Potato

*Potato Pave, Porcini Hollandaise, Creamed Spinach Puree, Demi
(served medium)*

Butternut Squash Risotto

Smoked Butternut, Pecans, Gouda Cheese, Rosemary

Pan Roasted Salmon

Parsnip Puree, Roasted Winter Vegetable, Red Wine Maple Glaze, Lemon Caper Agrodolce

Chicken Cobb Salad

*Bacon Tomato, Blue Cheese, Egg, Chives, Chiffonade Greens, Buttermilk Dressing
can be made with or without chicken

Dessert

(please select one item for your group)

Flourless Chocolate Cake

Milk Chocolate Cremeux, Coffee Ice Cream

Pumpkin Tart

Whiskey Meringue, Vanilla Crème Anglaise

Fruit & Sorbet

Summer Fruit, Port Syrup, Mint

Apple Galette

Cinnamon, Salted Caramel Ice Cream

\$35 per person*

**does not include tax, gratuity or beverages*