



LUNCH MENU

**FIRST COURSE**

Salad of Mesclun  
with crisp vegetables, herbs and flowers

**APPETIZERS (Selection of one by the host of the event)**

Chef's Seasonal Soup

Hawaiian Style Marinated Tuna  
*with seaweed, ginger and pickled bean sprouts*

Foraged Mushroom Tart  
*with serano ham, walnut puree and avocado*

Red Kuri Squash Ravioli  
*with foraged mushrooms, bitter almonds and wild herbs*

**ENTREES (Selection of one by the HOST of the event)**

Grilled Spice Rubbed Hanger Steak  
*with carrot emulsion, wild mushrooms and red wine glaze*

Crunchy Sautéed Atlantic Halibut  
*with fragrant citrus ginger broth and spinach*

Herb Rubbed Organic Chicken  
*with lemon, ricotta gnocchi and fava beans*

Lacquered Berkshire Pork Chop  
*with curried split peas, onions and baby turnips*

Butter Poached Maine Lobster  
*with organic carrots, spiced coconut and ginger vinaigrette*



Swordfish Au Poivre  
*with parsnip puree and creamed lentils*

Vegetarian Option available upon request

Please note that if a dual entrée choice is requested, our policy is that the entrée split will be determined based on the guaranteed number of guests (half of each entrée prepared)

**DESSERTS (Selection of one by the host of the event)**

Molten Bittersweet Chocolate Cake  
*with fresh raspberries, milk ice cream and peanut praline*

Warm Brown Butter Financier  
*with apple sorbet, spiced caramel sauce and almond foam*

Seasonal Fruit Crisp  
*with vanilla yogurt sorbet and oatmeal pecan streusel*

Ginger Crème Brulée  
*with compote of fresh blackberries and lime shortbread*

Soft Chocolate Cream  
*with orange blossom ice cream, banana puree and orange confit*

Coffee, Tea and Decaffeinated Coffee

\*Price \$75.00++ per person