



HOLIDAY SET LUNCH MENU

Select 2 appetizers/2 main courses/2 desserts - CI\$ 40.00 per person

Select 3 appetizers/3 main courses/3 desserts - CI\$ 50.00 per person



FIRST COURSE LUNCH (choose two or three appetizers)

Local Pumpkin Soup

Blue Crab, Cinnamon Cream, Coffee Oil

Mixed Green Salad

Pickled Onion, Baby Carrots, Celery, Haas Avocado,
Wildflower Honey Vinaigrette

Jumbo Lump Crab Salad

Vine Ripe Tomato Soup, Pickled Mango,
Micro Greens, Basil Oil

Caesar Salad

Parmesan Puff Pastry, Romaine Hearts,
Olive Tapenade

Kobe Beef Carpaccio

Coconut Gelee, Hearts of Palm, Cranberry Syrup



MAIN COURSE LUNCH (choose two or three appetizers)

Red Satin Snapper

Vanilla Scented Bouillabaisse, Littleneck Clams,
Elephant Garlic Aioli, Bread Tuile

Niman Ranch New York Strip

Market Vegetables, Horseradish Potato Puree,
Sauce Perigeuoex

Ashley Farms Grain Fed Chicken Breast

Fingerling Potatoes, Portobella Mushroom Confiture,
Shallots, Coriander Yogurt, Veal Jus

Roasted Pheasant Breast

Braised Belgium Endive, White Corn Polenta,
Olive Jam, Pheasant Jus

Vegetarian Plate

Chef's Selection of Vegetables,
Mushrooms & Purees from the ever Changing A La Carte
Menu

Pappardelle Pasta

Changes Daily for Season ability & Freshness



DESSERT

Fire & Ice

Chocolate Lava Cake, Brown Butter, Orange Gelee,
Coconut Sorbet

Green Tea Rice Pudding

Raspberry Compote, Ginger Ice Cream

Dulce De Leche

Crepe Brulee, Macerated Strawberries,
Pecan Praline, Vanilla Ice Cream

Free Form Pumpkin Pie

Roasted Meringue, Ginger Milk Shake

Daily House-Made Ice Cream & Sorbet Selection