

Group Lunch Menu

3 Courses \$18.95

Please pick 2 appetizers, 3 entrees and 2 desserts

Appetizers

Butternut Squash Soup

Calamari Frites with Basil Mayonnaise and
roasted Tomato Sauce

Mixed Mushrooms, Stilton cream
on Toasted Baguette

Romaine Salad
With Double Smoked Bacon, Asiago Tuiles

Baby Arugula Salad
Pear Vinaigrette, Goji Berries and Manchego Cheese

Entrees

Chicken and Mushrooms
Baby Spinach, White Wine, Leek Cream
Puff Pastry Vol au Vent, Salad Garnish

Duck Confit, Mashed Potatoes, Daily Vegetables
Redcurrant Reduction

Poached Fillet of Salmon on Fresh Vegetable
Risotto with Lemon Cream

Lamb Shank on Yam Mash
Star Anise and Cumin Jus
Prix fixe Supp \$3

Braised Beef on Sour Cream Chive Mash
Daily Vegetables and Cabernet Demi Glaze
NY Striploin Supp \$5
Tenderloin Supp \$8

Desserts

Chocolate Torte and Marinated Berries

Layered **Lemon Puff Pastry Napoleon**

White Chocolate Raspberry Crème Brulée