

- LUNCH MENU 1 -



APPETIZER

ORGANIC FIELD GREENS

WITH SHALLOT, ORANGES, HAND GRATED PARMESAN,
VALENTINE RADDISH, CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE



SORBET



MAIN COURSES

CHOICE OF:

GRILLED LAMB TENDERLOIN

WITH AN ASSORTMENT OF SEASONAL VEGETABLES,
FINGERLING POTATOES AND RED WINE REDUCTION

CRISPY OVEN ROASTED NATURALLY RAISED CHICKEN

WITH AN ASSORTMENT OF SEASONAL VEGETABLES,
FINGERLING POTATOES AND NATURAL JUS

SEAFOOD SPAGHETTINI AGLIO OLIO

WITH PRAWNS, SCALLOPS AND GRILLED CALAMARI

GRILLED ATLANTIC SALMON

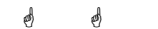
WITH AN ASSORTMENT OF SEASONAL VEGETABLES,
FINGERLING POTATOES AND CITRUS BUTTER SAUCE



DESSERT PLATTER

CONSISTING OF:

CLASSIC CRÈME BRÛLÉE,
AN ASSORTMENT OF ICES, ICE CREAMS,
WARM FLOURLESS CHOCOLATE TORTE
AND SEASONAL FRUIT



-PREPARATIONS & ACCOMPANIMENTS MAY VARY SLIGHTLY-

- \$ 49 PER PERSON EXCLUDING BEVERAGES, TAXES AND GRATUITY -

- LUNCH MENU 2 -



APPETIZER

VINE-RIPENED TOMATOES & BUFFALO MOZZARELLA SALAD
WITH ROASTED GARLIC, BALSAMIC REDUCTION, FIRST COLD
PRESSED EXTRA VIRGIN OLIVE OIL, BASIL AND SEA SALT



SORBET



MAIN COURSES

CHOICE OF:

GRILLED ATLANTIC SALMON

WITH AN ASSORTMENT OF SEASONAL VEGETABLES,
FINGERLING POTATOES AND CITRUS BUTTER SAUCE

CRISPY OVEN ROASTED NATURALLY RAISED CHICKEN

WITH AN ASSORTMENT OF SEASONAL VEGETABLES,
FINGERLING POTATOES AND NATURAL JUS

GRILLED (6 OZ.) 'USDA PRIME' PETITE STRIPLOIN STEAK

WITH AN ASSORTMENT OF SEASONAL VEGETABLES,
FINGERLING POTATOES AND RED WINE JUS

WILD MUSHROOM RISOTTO

WITH FINE PARMESAN, SCALLION AND TOMATO CONCASSÉ

GRILLED PROVIMI VEAL CHOP

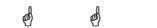
WITH AN ASSORTMENT OF SEASONAL VEGETABLES,
FINGERLING POTATOES AND RED WINE JUS



DESSERT PLATTER

CONSISTING OF:

CLASSIC CRÈME BRÛLÉE,
AN ASSORTMENT OF ICES, ICE CREAMS,
WARM FLOURLESS CHOCOLATE TORTE
AND SEASONAL FRUIT



-PREPARATIONS & ACCOMPANIMENTS MAY VARY SLIGHTLY-

- \$59 PER PERSON PLUS \$8 FOR EACH VEAL CHOP ORDERED
EXCLUDING BEVERAGES, TAXES AND GRATUITY -

- LUNCH MENU 3 -



APPETIZER PLATTER

GRILLED QUAILS WITH ASSORTED WILD MUSHROOMS,
GRILLED PRAWNS AND SCALLOPS WITH ASIAN BEAN SALAD,
VINE-RIPENED TOMATOES & BUFFALO MOZZARELLA SALAD WITH ROASTED GARLIC,
BALSAMIC REDUCTION AND BASIL, SEARED AHI TUNA (SERVED BLUE-RARE)
CRUSTED WITH PANKO, PINK PEPPERCORNS AND CITRUS ZEST
WITH AVOCADO MANGO SALSA, WASABI, SOYA GLAZE



SORBET



MAIN COURSES

CHOICE OF:

GRILLED STEAK

(AGED SIX WEEKS AND CUT 12 OZ.)

- \$10 SUPPLEMENTAL CHARGE ON EACH STEAK ORDERED -

GRILLED VEGETARIAN PORTOBELLO MUSHROOM

WITH ASPARAGUS, HARICOT VERTS, SAUTÉED CHICKPEAS,
FRENCH PUY LENTILS, MASHED POTATOES AND TRUFFLE OIL

DAILY SEASONAL FISH

CRISPY OVEN ROASTED NATURALLY RAISED CHICKEN

GRILLED LAMB TENDERLOIN

WITH AN ASSORTMENT OF SEASONAL VEGETABLES, FINGERLING POTATOES AND RED WINE REDUCTION

GRILLED PROVIMI VEAL CHOP

WITH HARICOTS VERTS, ASPARAGUS, BABY BEETS,
MUSHROOM RISOTTO, AND NATURAL JUS



DESSERT PLATTER

CONSISTING OF:

CLASSIC CRÈME BRÛLÉE,
AN ASSORTMENT OF ICES, ICE CREAMS,
WARM FLOURLESS CHOCOLATE TORTE
AND SEASONAL FRUIT



-PREPARATIONS & ACCOMPANIMENTS MAY VARY SLIGHTLY-

- \$ 65 PER PERSON PLUS \$ 10 FOR EACH STEAK ORDERED
EXCLUDING BEVERAGES, TAXES AND GRATUITY -