

# Lunch Package

\$34 pp + Tax + Gratuity. Includes Coffee, Tea, and Soft Drinks

## Appetizers (Select Two)

**Field of Baby Greens** *with honey and balsamic dressing*

**Vegetable Quiche** *with herb dressing*

**Roasted Beet Salad** *with toasted sunflower seeds and grana padano cheese*

**Soup of ginger and organic carrot**

## Entrée (Select Three)

**Free Range Chicken Milanese** *with fresh tomato and herb provensal*

**Pork Loin** *with apple normade and port wine sauce, red cabbage compote*

**Sautéed Filet Mignon** *with potato au gratin, and pepper corn sauce (\$10 supplement)*

**Pasta with House Made Pork Sausage** *with spinach and tomato in garlic olive oil*

**Mediterranean Grilled Vegetables** *balsamic glaze and garlic toast*

**Parmesan Chicken Breast** *with potato purée and roasted seasonal vegetables*

**Pan Seared Crab Cakes** *with soy ginger essence*

**Oven Roasted Salmon** *with saffron rice and seasonal vegetables*

## Dessert (Select One)

**Grand Marnier Chocolate Mousse**

**Lemon Custard** *in a lemon shell*

**Mixed Fruit Bread Pudding** *with vanilla ice cream*

**Seasonal Fruit** *with Crème Chantilly*