



THREE COURSE LUNCH

\$45 Per Person

APPETIZERS (Please Choose One)

Citrus Marinated Prawns, Classic Cocktail Sauce

Fire Roasted Chestnut Soup Nantucket Bay Scallops / Bacon Dust

Bibb Lettuce Salad, Marinated Tomatoes / Crispy Shallots / Creamy Buttermilk Dressing

Chef Steve's Caesar Salad, Marinated Anchovies / Prosciutto Wrapped Romaine

MAIN COURSE (Please choose three)

8 oz. Charcoal Grilled Filet Mignon, Roasted Shallot Jus – [Supplement \\$15](#)

Marinated Flat Iron Steak, Charred Petit Onions

Organic Fed Petaluma Chicken Breast Spaghetti Squash / Cranberry gel

Pan Roasted King Salmon Le Puy Lentils / Blood Orange Gremolata

Fall Vegetable Risotto Aged Parmesan

ALL ENTREES ACCOMPANIED BY CHEF'S SELECTIONS OF SIDES SERVED FAMILY STYLE

DESSERTS (Please Choose One)

Chocolate Peanut Butter Bar, Dulce de Leche Ice Cream / Dark Chocolate Sauce

Cara Cara Crème Brulee, Almond Biscotti

*Gratuity and Tax not included

*Beverage options available upon request