



Lunch

OPTION #1

SALAD | CHOICE OF ENTRÉE | DESSERT

SALAD:

(please choose one)

Endive & Watercress Salad

Aged sherry vinaigrette, Roquefort, toasted walnuts

Ça Va Salad

Butter lettuce, crudite vegetables, confit tomato croustade, Herbes de Provence vinaigrette

ENTRÉE:

(please choose two)

Ricotta Gnocchi

Roasted tomato sauce, arugula pesto, Parmesan

Organic Chicken Paillard

Braised baby artichokes, chanterelle mushrooms, arugula salad

Seared Salmon

Heirloom cauliflower, yogurt-cucumber raita

DESSERT:

(please choose one)

Tart au Chocolate

Fresh Berries with Sorbet

Autumn Fruit Bread Pudding



OPTION #2

CHOICE OF APPETIZER | CHOICE OF ENTRÉE | DESSERT

APPETIZER:

(please choose two)

Pumpkin Bisque

Maine lobster, apple sage cloud, cinnamon croutons

Endive & Watercress Salad

sherry vinaigrette, Roquefort cheese, toasted walnuts

Ça Va Salad

Butter lettuce, crudite vegetables, confit tomato cronstade, Herbes de Provence vinaigrette

ENTRÉE:

(please choose three)

Steak Frites

Grilled petite filet, pommes frite, maitre d'hotel butter

Ricotta Gnocchi

roasted tomato sauce, arugula pesto, parmesan

Organic Chicken Paillard

Braised baby artichokes, chanterelle mushrooms, arugula salad

Loup de Mer

Roasted sea bass, lentil salad, braised greens, vadouvan butter

Seared Salmon

Heirloom cauliflower, yogurt-cucumber raita

Chef's Pasta du Jour

Seasonal preparation

DESSERT:

(please choose one)

Peppermint Cheesecake

Autumn Berry Bread Pudding

Gateau au Chocolate

Fresh Berries with Sorbet OR Fresh Whipped Cream



OPTION #3

CHOICE OF APPETIZER | CHOICE OF ENTRÉE | CHOICE OF DESSERT

APPETIZER:

(please choose two)

Five Onion Soup

chevre-gruyere crostini

Endive & Watercress Salad

sherry vinaigrette, Roquefort cheese, toasted walnuts

Roasted Beet Salad

Petite greens, Humboldt fog goat cheese, walnut vinaigrette

Steak Tartare

hand-cut filet mignon, mustard aioli

grilled toast, quail egg

ENTRÉE:

(please choose three)

NY Steak Sandwich

peppered wagyu skirt, caramelized

shallots, comte fondue

Organic Chicken Paillard

Braised baby artichokes, chanterelle mushrooms, arugula salad

Seared Salmon

Heirloom cauliflower, yogurt-cucumber raita

Sweet Pea Ravioli

pancetta, mushrooms, mint, parmesan

Steak Frites

Grilled petite filet, pommes frite, maitre d'hotel butter

DESSERT:

(please choose two)

Profiteroles

Autumn Berry Bread Pudding

Creme Brulée

Gateau au Chocolate

Fresh Berries with Sorbet

Fresh Berries with Whipped Cream

*Chef's Assortment of Minis *family style*