

LUNCH PRIX-FIXE

## MENU

## APPETIZER

(Choice of 1)

 $C\ L\ A\ S\ S\ I\ C\quad C\ A\ E\ S\ A\ R\quad S\ A\ L\ A\ D$  Romaine Hearts, Shaved Pecorino, Marinated White Anchovies, Garlic Croutons

SOUP OF THE DAY

ROASTED FIGS Honey, Westfield Farms Goat Cheese, Bresaola, Arugula

ENTRÉE

(Choice of 1)

GRILLED SCOTTISH SALMON Melted Leeks, Roasted Yellow Pepper Coulis

GRILLED CHICKEN PAILLARD

Baby Red Mustard & Arugula Salad, Aged Balsamic Vinaigrette, Grape Tomatoes

GRILLED HANGER STEAK Creamed Spinach, Chimichurri Sauce

DESSERT

(Choice of 1)

BITTERSWEET CHOCOLATE MOUSSE Crushed Almond Tuile, Black & White Chocolate Sauce

> THE CARROT CAKE Cream Cheese Icing, Caramelized Pineapple

TAHITIAN VANILLA CRÈME BRÛLÉE Candied Orange Biscotti



DINNER PRIX-FIXE

## MENU

## APPETIZER

(Choice of 1)

C L A S S I C C A E S A R S A L A D

Romaine Hearts, Shaved Pecorino, Marinated White Anchovies, Garlic Croutons

SOUP OF THE DAY

ROASTED FIGS

Honey, Westfield Farms Goat Cheese, Bresaola, Arugula

ENTRÉE

(Choice of 1)

STRIPED BASS

Crushed Butterball Potatoes, Grilled Green Onions, Light Veal Jus

ROASTED ORGANIC CHICKEN

Bush Beans with Tomato, Roasted Garlic Whipped Potatoes, Natural Pan Sauce

GRILLED FILET MIGNON

Creamed Spinach, Garlic Fingerling Potatoes, Au Poivre Sauce

DESSERT

(Choice of 1)

BITTERSWEET CHOCOLATE MOUSSE

Crushed Almond Tuile, Black & White Chocolate Sauce

THE CARROT CAKE

Cream Cheese Icing, Caramelized Pineapple

TAHITIAN VANILLA CRÈME BRÛLÉE

Candied Orange Biscotti