



LUNCHEON PARTY

<<chef's selected hors d'oeuvres available during cocktail hour >>

Please choose one of the following Appetizers:

- La Soupe du Jour (the chef's daily creation)
- Organic Mesclun Greens, zesty house vinaigrette
- Red Beet Salad (shallots, parsley, goat cheese, walnuts, sherry vinegar, e.v.o.
- The Chef's Country Pâté, croutons, onion jam, gherkins, greens

Please choose one of the following Main Courses:

- Wild Shrimp Provençale (plum tomato sauce, gluten-free pasta)
- Veggie Burger on a brioche bun, side of organic greens
- Herbes-de-Provence-Grilled Chicken, side of creole remoulade
- Grass-fed New York Steak, side of roasted jalapeno aioli

Your choice of our locally-roasted special house coffee or selected teas

Please choose one of the following Desserts:

- Classic Crème Brulée
- Frangelico Cheesecake, raspberry coulis
- Vanilla Gelato

\$35 per person excluding tax and gratuity

confirmed number of guests will be the minimum billed