



Served lunch sample# 2 Spring/Summer 2010

Passed Snacks

Skewered jumbo shrimp, sautéed, smoky garlic-brown butter

Grilled portabella mushrooms, shallots, lime, garlic marinade, creamy boursin cheese

Bistro Cheese Tray-pistachio crusted goat, pastry wrapped triple cream and house smoked blue vein

Salads

Classic French Onion Soup

Field greens

Roasted tomatoes, red onions, roasted shallot balsamic vinaigrette

Entrees

6 oz. Petite Filet with veal demi-glace, glazed asparagus

Waldorf Chicken Salad

Granny smith apples, grapes, sun-dried cherries and walnuts

Spinach-shiitake crepes-with goat and ricotta cheese over porcini cream

Desserts

Chocolate Lava Cake

Vanilla ice cream

Warm Apple Galette

House made ice cream