



## **Lunch Menu 2**

### **~ First Course ~**

*(select 1 for entire party)*

#### **Celeriac Chestnut Soup**

*Seasonal Mushrooms, Candied Root Vegetables*

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#### **Acacia Honey Sautéed Shrimp Salad**

*Celeriac, Fava Beans, Kalamata Olives, Granny Smith Apples, Quinoa, Mixed Greens,  
Grilled Cranberry Pecan Sourdough, Lime Extra Virgin Olive Oil Vinaigrette*

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#### **Caramelized Pear and Organic Chicken Salad**

*Caramelized Pears with Grilled Local Organic Chicken, Bleu Cheese, Walnuts, Balsamic Vinaigrette*

### **~ Entrée - Choice of ~**

#### **Grilled Atlantic Salmon**

*Roasted Eggplant Pureé, Rainbow Cauliflower Florette, Golden Grapes,  
Capers, Lemon Parsley Emulsion*

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#### **Quinoa Risotto**

*Grilled Asparagus, Seasonal Mushrooms, Pistachio Emulsion, Parmesan Cheese Cream*

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#### **Grilled Brandt Steak**

*Kale Salad, Asparagus, Roasted Thyme Potatoes*

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#### **Braised Springer Mountain Farms Natural Chicken**

*Chestnut Polenta, Sautéed Baby Kale, Chicken Jus*

### **~ Dessert ~**

*(select 1 for entire party)*

#### **Molten Chocolate Lava Cake**

*Crème de Cassis Ganache, Caramel Salt Ice Cream*

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#### **Boston Crème Pie**

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*Apple Tart, Honey Ice Cream*

**\$55.00/person**

*Gratuity and tax not included*