



# THREE COURSE MENU • 45 •

4:30PM-6PM

## CHAPTER I (KINDLY SELECT ONE)

- <sup>V</sup>COMPRESSED WATERMELON SALAD  
FETA CHEESE/CUCUMBER/SPRING GREENS  
HONEY-POPPY SEED VINAIGRETTE
- <sup>G</sup>LOBSTER BISQUE  
CITRUS CREAM/MICRO GREENS/TRUFFLE DUST
- <sup>V</sup>CONTEMPORARY CAESAR SALAD  
ASIAGO CRISP/ROMAINE/CROUTONS  
PINK PEP 

## CHAPTER II (KINDLY SELECT ONE)

- <sup>\*G</sup>HEMP CRUSTED SALMON  
BABY BOK CHOY/WILD RICE  
CARROT GASTRIQUE/BROWN BUTTER
- <sup>G</sup>SOUS VIDE BREAST OF CHICKEN  
CANDIED CARROTS/TRINITY PEA SAUTÉ  
LAVENDER PLUM JAM
- <sup>\*G</sup>PRIME SIRLOIN OF BEEF  
BRUSSELS SPROUTS/FINGERLING POTATOES  
RED WINE SAUCE 

## INDEX (KINDLY SELECT ONE)

- CHOCOLATE TORTE  
BERRY COMPOTE/VANILLA TUILE  
CRÈME ANGLAISE
- ORANGE DREAM  
BLOOD ORANGE/SABLE CRISP  
ORANGE-ANISE ESSENCE



<sup>"V"</sup> DENOTES A VEGETARIAN OPTION  
<sup>"G"</sup> DENOTES A GLUTEN FREE OPTION