



PRIVATE DINING ROOM LUNCH SERVICE

FIRST COURSE / SECOND COURSE

(Choose up to 2 dishes for each course from selections below)

- FIVE MUSHROOM BISQUE** | Truffled Croutons, Brandy Crème Fraiche
- ARCADIA SALAD** | Seasonal Baby Greens, Fuji Apples, Walnuts, Point Reyes Blue Cheese
- BURRATA CHEESE SALAD** | Organic Heirloom Beets, Balsamic, Mizuna
- AHI TUNA TARTARE** | Scotch Bonnet Peppers, Bosc Pear, Sesame Oil
- LOBSTER CORN DOGS** | Whole Grain Mustard, Fennel Slaw

ENTRÉE COURSE

(Choose up to 2 dishes from selections below)

- PHYLLO DUSTED PETRALE SOLE** | Fines Herbs Brandade, Brussel Sprouts, Sauce Dijon
- LOCH DUART SALMON** | Vegetables Succotash, Red Pepper Butter
- ORGANIC CHICKEN** | Truffled "Macaroni and Cheese", Rosemary Onion Rings
- FLAT IRON STEAK** | Seasonal Vegetables, Worcestershire Vinaigrette

DESSERT COURSE

(Choose up to 2 dishes from selections below)

- MICHAEL'S ROOT BEER FLOAT** | Sassafras Ice Cream, Root Beer Sorbet, Warm Chocolate Chip Cookies
- CHOCOLATE MINT S'MORE** | Caramel-Chocolate Ganache, Mint Marshmallow, Chocolate Sorbet
- BANANA TART** | Puff Pastry, House Made Caramel, Rum Raisin Ice Cream
- CHOCOLATE MOLTEN CAKE** | Salty Caramel Ice Cream, Hazelnut Praline
- OLD FASHIONED CARROT CAKE** | Candied Walnuts, Crème Fraiche Sorbet

CHOOSE DISHES FROM THE SELECTIONS ABOVE TO DESIGN THE PRIX-FIXE MENU FOR YOUR EVENT. A CUSTOMIZED MENU WITH THOSE DISHES WILL BE CREATED TO PRESENT TO YOUR GUESTS.

Three Course **\$39** | Four Course **\$49**
Price is PER PERSON plus 9.25 % tax and plus 18% gratuity

Menu selections are subject to change based on ingredient availability.
Food & beverage pricing is subject to change without notice.
All prices are subject to the prevailing sales tax and service charge.

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