

Lunch Menu

Chef's Featured Soup
Salad Nicoise with Fresh Seared Tuna, Mixed Greens,
Haricots Vert, Black Olives, Potatoes and French
Vinaigrette
White Chocolate Mousse in Dark Chocolate Cup with Berry
Sauce
\$36.00

Classic Caesar Salad
Petite Char-Broiled Filet Mignon with Shallot Demi Glace
Mixed Berries with Chambord in a Dark Chocolate Cup
\$45.00

Mesculin Greens with Roast Pear, Candied Walnut,
Bleu D'Auvergne Cheese and Balsamic Vinaigrette
Roast Pork Tenderloin with Wild Mushroom Sauce
Chocolate Sorbet
\$30.00

Mesculin Greens with Quartered Tomatoes, Sliced Cucumber
and Lemon Vinaigrette
Pine Nut Crusted Chicken Served Over Pesto Linguini
Seasonal Fruit Tart
\$29.00

Field Greens with Candied Walnuts, Crumbled Blue Cheese and
Balsamic Vinaigrette
Roast Chicken Breast Marsala
Tiramisu Drizzled with Chocolate Sauce
\$29.00

Chef's Featured Soup
Grilled Filet of Salmon with Orange Beurre Blanc
Strawberry Cheesecake with Berry Coulis
\$28.00

*Please Add 19.5% Gratuity and 7% Sales Tax to all Food and Beverage
Prices subject to change without Notice*

12/1/2006