



Served lunch sample #1 BUS TOUR 2017

SERVED

Seasonal Petite Organic Salad

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette
April-August-Goat cheese, caramelized nuts, strawberries, dark balsamic vinaigrette
September-December- Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

ENTREES

French Chicken Salad Sandwich

Pulled free range chicken, celery, greens, sun-dried cherry mayo, fresh croissant,
Warm fingerling potato and haricot vert salad with tarragon mustard

House Made Seasonal Pasta

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil
April-June-Mushroom ravioli, parmesan cream
July-September-Fresh Spinach/Ricotta Ravioli-sun-dried tomato with a touch of cream

DESSERTS

Crème Brûlée

Chocolate Pot au Crème

Whipped cream

Food	\$17.95 per person including non-alcoholic beverage
Tax	6%
Gratuity	20%