



Served lunch sample #2 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

Or

**Cup of Seasonal House Made Soup**

March-June-Creamy local asparagus with lump crab

July-September-Summer Heirloom

September-February-Creamy local mushroom-

ENTREES

**Grilled Faroe Island Salmon**

Warm tarragon-mustard fingerling potato and haricot vert salad

**House Made Seasonal Pasta**

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil

April-June-Mushroom ravioli, parmesan cream

July-Sept.-Fresh Spinach-Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

**Pan Roasted Petite "Free Bird" Chicken Breast**

Roasted fingerling potatoes, mushroom demi-glace

DESSERTS

**Crème Brûlée**

**Chocolate Pot au Crème**-Fresh whipped cream

**Carrot Cup Cake**-Cream cheese frosting, candied carrots

Food	\$25.75 per person including non-alcoholic beverages
Tax	6%
Gratuity	20%