

LUNCH

MARKET FRESH SALAD STATION

Roasted Local Heirloom Beets with Brussels Sprouts
and Balsamic (GF, V+)

Baby Romaine with Marinated Tomatoes and
Blue Cheese Dressing (GF, V)

Toasted Bulgur Wheat Salad with Pistachio and Dried Fruit (V+)

Mozzarella and Tomato (GF, V)

Deep Water Red Shrimp Salad with
Ruby Red Grapefruit and Tarragon (GF)

Mixed Baby Greens with Assorted Toppings and
House-Made Vinaigrettes (GF, V)

POKE BOWLS (GF)

Choice of Spicy Tuna, Jumbo Lump Crab,
or Roasted Veggie (V+)

SOUPS

Cream of Artichoke Bisque with Sherry and Tarragon (GF, V)

Chicken and Wild Rice with Butternut Squash (GF)

SAVORY CREPES

Spinach and Artichoke with Brie and Local Honey

PASTA STATION

House-Made Pasta Specialties
Featuring Fettuccini Alfredo
with Grilled Chicken
or
Linguini with Fresh Clams

MEXICO CITY TACOS

Local Pork Belly Carnitas
and Grilled Chicken,
Salsa Bar, Guacamole, Pickled Red Onions,
Queso Fresco, and Cilantro Crema

QUESADILLAS

Grilled Chicken and Roast Chilies

HOT SANDWICHES FROM THE GRILL

Croque Monsieur with Ham, Comté Cheese, and Béchamel

Heirloom Tomato and Fresh Buffalo Mozzarella Panini with Basil and Cipollini Onion Confit (V)

FROM THE CARVING STATION

Herb-Roasted New York Strip (GF)
Served with Chimichurri, Bacon Jam, Bordelaise
House-Made Steak Sauce, and Freshly Baked Rolls with Local Butter

FALL SPECIALTY ENTREES

Roasted Brussels Sprouts with Curry and Candied Walnuts (GF, V+)

Garlic-Chili Mashed Local Potatoes (GF, V)

Lemon Sole Stuffed with Lobster and Autumn Wild Mushrooms (GF)

Braised Country Style Pork Short Ribs with Braised Red Cabbage and Spaetzle

Roasted Hudson Valley Chicken Breast over Fall Root Vegetable Medley (GF)

DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, and Artisan Pastries

Tues, Thurs