

fenouil

Three Course Lunch Menu \$35 per person

Salade/Appetizer

(choose one)

Baby Garden Greens
toasted pecans, chevre, pecan oil

Spring Onion Soup
*spring onions, brioche, fromage blanc,
onion marmalade*

Entrees

Roasted Halibut
polar farms potatoes, spring garlic, white asparagus

Roasted Natural Chicken
artichokes, olives, lemon-thyme pan jus

English Pea Risotto
parmigiano-reggiano, mascarpone, pea shoot salad

(vegetarian option available upon request with prior notice)

Desserts

(choice of two)

Cheesecake
chef's selection

Chocolate Souffle Cake
host's choice of vanilla or mint ice cream

Crème Brulee
seasonal crème brulee

Each menu includes non-alcoholic beverages, hot tea and coffee service.