

PLATED LUNCH MENU

APPETIZER

Heirloom Tomato Gazpacho
Beefsteak Tomato and Fresh Mozzarella Stack, Black Olive Tapanade Croutons
Beef Carpaccio, Baby Arugula Leaves of Parmigiano Reggiano and
Extra Virgin Olive Oil
Smoked Salmon, Napa Cabbage Slaw and Whole Wheat Flatbread
Colossal Shrimp Cocktail

SALAD

Organic Greens Salad, Teardrop Tomatoes, Red Wine and Herb Vinaigrette
Classic Caesar Salad, Crisp Parmesan Cheese – with Chicken or Shrimp
Grilled Portobello and Arugula Salad, Balsamic Vinaigrette

ENTRÉE

Shrimp Scampi Linguine, White Wine, Garlic and Lemon Sauce
Penne with Smoked Salmon, English Peas, Sun-Dried Tomato and Dill Cream Sauce
Chicken Breast, Marsala, Wild Mushrooms and Fresh Parsley
Maryland Crab Cakes, Fire-Roasted Corn, Salsa and Caper Jalapeno Remoulade
Black Angus Sirloin Burger, Smoked Bacon and Grilled Onion,
Vine-Ripened Tomatoes, Garden Greens and Shoestring Potatoes
Grilled Alaskan Wild Salmon, Roasted Potatoes, Sautéed Spinach, and
Mustard Beurre Blanc
Pan Seared New Hampshire Striped Bass, Baby Fennel
White Bean Cassoulet, Tomato Tarragon Jus
Sterling Silver Beef Tournedos, Maple Syrup Glazed Carrots,
Roasted Fingerling Potatoes and au Poivre
Sirloin Steak, Peppercorn Sauce and Roasted Fingerling Potatoes

DESSERT

New York Cheese Cake, Red Fruit Compote
Blackberry Cobbler
Cappuccino Cheesecake, Chocolate Sauce
White Chocolate Raspberry Mousse Cake, Raspberry Sorbet
Pear Tart Tartin
Flourless Chocolate Cake
Lemon Meringue Tart, Raspberry Sorbet
Tiramisu with Espresso Sauce, Coffee Ice Cream
Trio of Sorbet, Raspberry Coulis

**18% Service Charge and 8.375 % Sales Tax will be added on above prices
(All prices subject to change)**

Plated Lunch 6/9/06