

PLATED WATER STREET LUNCHEON

CHOICE OF SOUP

Beef Barley

brunoise vegetables

Garden Vegetable

market produce, tomato broth,
tubetti pasta, focaccia crisp

Charred Red Bell Pepper

herb panko, tuffle cream

Asparagus Cream

roasted fennel, shave asparagus

Roasted Butternut Squash Bisque

curried sea salt, rosemary crouton

OR

CHOICE OF SALAD

Arugula Salad

oven dried tomatoes, crumbled goat cheese
and lemon thyme vinaigrette

Organic Greens

sliced strawberry, seedless cucumber
candied pecans and champagne citrus vinaigrette

Classic Caesar Salad

homemade croutons and parmesan cheese

Vine Ripe Tomato & Fresh Mozzarella Caprese

fresh basil, EVOO drizzle, sea salt

ENTREE SELECTIONS

May select up to two options

SIGNATURE ENTREES

Almond Crusted Tilapia

lemon, parsley, brown butter

Handmade Spinach Ravioli

sherried mushrooms, fresh thyme

Pan-Seared Salmon Fillet

artichoke beurre blanc

Tender Chicken Piccata

capers, lemon, garlic, white wine

Bistro Chicken

roasted fennel, smoked sea salt,
sauté of grape tomatoes, lemon

Midwest Braised Pot Roast

fresh egg pasta, natural pan reduction sauce

Free Range Chicken Breast

bourbon glazed peaches

FEATURED ENTREES (add \$3)

Petite 5 oz. Filet of Beef

port wine demi

Basil Shrimp Scampi

white wine, chives, yellow tomatoes

Chargrilled Swordfish

lemon, herb, basil emulsion drizzle

White Marble Farms Pork Tenderloin

roasted apple brandy compote

Angus Strip Steak

browned shallots, red wine jus

Grilled Zucchini Roulades

julienne roasted vegetables,
lemon herb quinoa, red pepper relish

LOCAL PRODUCE

Choose 2 selections

Sugar Roasted Vichy Carrots

Fresh Steamed Asparagus

Market Vegetable Melange

Grilled Zucchini

Crisp Sauté of Green Beans

Buttered Broccoli

Lemon Saffron Cous Cous

Harvest Wild Rice Pilaf

Red Pepper Whipped Potatoes

Sea Salt Roasted Fingerling Potatoes

Baby Red Skin Potatoes

Brown Butter and Fresh Herb Spaetzle

Luncheon menu served with artisan dinner rolls and rolled butter truffles
Includes water, iced tea, Elements single origin coffee service and plated seasonal dessert

Single Entree / Soup or Salad - 35/person

Single Entree / Soup and Salad - 39/person