



# Luncheon Buffet

Le Déjeuner \$42

Includes One Salad / Two Entrees / Two Sides / One Dessert  
+ Soda / Iced Tea / Brewed Coffee

Extra Entrée Add +9 per person OR Extra Salad Add +6 per person

## SALADES

### **SALADE CAESAR** (gf)

Romaine Hearts / Radicchio / Parmesan / Croûtons / Lemon-Anchovy Dressing

### **SALADE VERTE** (gf/vg)

Mixed Lettuce / Tomatoes / Cucumber / Croûtons / Radish / Pickled Shallots

### **SALADE d'AUTOMNE** (gf)

Roasted Beets & Butternut Squash / Arugula / Whipped Goat Cheese / Shallot Dressing

## ENTRÉES

### **SAUMON POÊLÉ** (gf)

Sautéed Atlantic \*Salmon / Shrimp Bisque Sauce / Herbs

### **PAILLARD de POULET aux TRUFFES** (gf)

Amish Chicken Breast Cutlet / Black Truffle Mushroom Jus

### **RISOTTO de SAISON** (gf/vg)

Roasted Butternut Squash / Sage / Parmesan Crisp

### **STEAK** (gf)

Grilled Angus Hanger \*Steak / Herbed Butter Sauce

### **CROQUE MONSIEUR**

Toasted Ham & Gruyère on Multi-Grain Bread / Mornay Sauce / Gruyère

## SIDES

Pommes "Persillades"

Herbed Basmati Rice

Seasonal Vegetables

## DESSERTS

### **PAIN PERDU au CHOCOLAT NOIR - CRÈME CHANTILLY**

Valrhona Dark Chocolate Brioche Bread Pudding with Whipped Cream

### **PAIN PERDU aux FRUITS ROUGES - CRÈME CHANTILLY**

Wild Berry Brioche Bread Pudding with Whipped Cream

### **ASSIETTE de SABLÉ**

Chef's Choice of Sablé Cookies

### **MOUSSE AU CHOCOLAT À MA FAÇON**

Homemade Chocolate Mousse

### **ASSIETTE de BROWNIE au CHOCOLAT**

Valrhona Double Dark Chocolate Brownies

### **CRÈME CARAMEL À L'ANCIENNE**

Classic Cream Caramel

Want More Dessert?

Add Another Dessert Option +5pp

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free.

\*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Please notify us of any allergies. 09/27/2021