

PRIVATE DINING CHAIRMAN'S
LUNCHEON MENU

75. per person

First Course (select one option)

Beef Carpaccio

Beef tenderloin sliced paper thin with capers, Dijon mustard, horseradish cream and shaved asiago cheese served with a watercress, baby arugula salad dressed with Dijon Vinaigrette.

Second Course (select one option)

Classic Caesar Salad

Whole crisp leaves of organic romaine dressed with our classic anchovy caesar dressing and garnished with parmesan cheese crouton.

Steakhouse Wedge Salad

Crisp wedge of organic iceberg lettuce dressed with house-made green goddess dressing and topped with bay shrimp.

Soup of the Season

Seasonal offering of house-made soups featuring fresh ingredients daily.

Third Course (select three options)

Filet Mignon

Oven broiled, aged beef tenderloin served with fresh asparagus hollandaise and potatoes au gratin.

American Kobe Flat Iron Steak

Idaho Snake River farms American Kobe, oven broiled, and served with fresh asparagus hollandaise and potatoes au gratin.

Hawaiian Ahi Tuna

Yellowfin tuna seared rare, served sliced on wasabi mashed potatoes with a sake soy ginger sauce, roasted garlic shiitake mushrooms and watercress salad.

Seasonal Fresh Fish

(Alaskan Halibut or Chilean Sea Bass)

Pan seared seasonal fresh fish set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sauteed asparagus.

Duck Two Ways

Seared duck breast and duck leg confit served on a red cabbage and apple slaw with a port wine reduction and mascarpone polenta.

Dessert (select two options)

Butterscotch Crème Brûlée

The classic burnt cream with a delicious twist, topped with caramelized sugar.

Trifecta

Three mini flourless chocolate tortes, dark, milk and white chocolate, finished with Chantilly cream, toasted almonds, drizzled with raspberry sauce.

Fromage Blanc Cheesecake

Baked cream cheese and fromage blanc cheesecake with vanilla, orange zest, graham cracker crust and wild blueberry sauce.