

# LUNCH GROUP MENU

prices exclusive of taxes and gratuities

## EMERALD LUNCH MENU \$55 PER PERSON

### Organic baguette & house whipped butter

#### First Course (select one)

**Caesar Salad** GF baby gem lettuce, shaved parmesan, croutons

**Harvest Salad** V GF baby kale, red beets, roasted yams, candied pecans, goat's cheese, glazed carrots, crispy brussel's sprouts \*vegan without cheese

**Seasonal Soup** GF inquire for options

#### Entrée

**Steelhead Salmon** GF garden vegetables, potato fourchette, lemon caper beurre blanc

**Roasted Chicken** red wine jus, garden vegetables, potato fourchette

#### Entree (Vegetarian Option)

**Wild Mushroom Ravioli** V pesto, arugula, cherry tomatoes, pine nuts

**Moroccan Chickpea Stew** V spiced chickpeas, red onions, zucchini, mushrooms, tomatoes, basmati rice

\*\*vegan pasta on request

#### Dessert (select one) + Coffee & Tea Service

**Lemon Tart** candied lemon, fresh berries

**Chocolate Milano Cake** light chocolate mascarpone mousse, almond wafer crust, raspberry coulis

**Panna Cotta** GF coconut cream, passion fruit gelée \*vegan

**Sorbet** (vegan) available upon request

#### Coffee & Tea Service

## RUBY LUNCH MENU \$65 PER PERSON

### Organic baguette & house whipped butter

#### First Course (select one)

**Caesar Salad** GF baby gem lettuce, shaved parmesan, croutons

**Harvest Salad** V GF baby kale, red beets, roasted yams, candied pecans, goat's cheese, glazed carrots, crispy brussel's sprouts \*vegan without cheese

**Lobster Bisque** GF creme fraiche

**Teahouse Mushrooms** GF crab, shrimp, cream cheese

**Beet & Burrata Salad** V GF balsamic pearls, arugula, toasted pistachios, basil lemon oil

#### Entrée

**New York Striploin** GF prepared medium, garden vegetables, potato fourchette, demi-glace

**Seared Arctic Char** GF garden vegetables, potato fourchette, lemon caper beurre blanc

#### Entree (Vegetarian Option)

**Wild Mushroom Ravioli** V pesto, arugula, cherry tomatoes, pine nuts

**Moroccan Chickpea Stew** V spiced chickpeas, red onions, zucchini, mushrooms, tomatoes, basmati rice

\*\*vegan pasta on request

#### Dessert (select one) + Coffee & Tea Service

**Lemon Tart** candied lemon, fresh berries

**Chocolate Milano Cake** light chocolate mascarpone mousse, almond wafer crust, raspberry coulis

**Panna Cotta** GF coconut cream, passion fruit gelée \*vegan

**Sorbet** (vegan) available upon request

#### Coffee & Tea Service

## BRUNCH OPTION \$55 PER PERSON

### Entrée substitution

**Vegetarian Quiche** caramelized onions, gruyère, mushrooms

**Quiche** bacon, cheddar, green onions

**Classic Breakfast** scrambled eggs, bacon, sausage, roasted potatoes, tomato & arugula

\*\*dishes can be included in your options from the Emerald Menu

### ADD A COURSE OPTION add to your meal, priced per person

**Seasonal Soup** V GF \$11

**Teahouse Stuffed Mushrooms** crab, shrimp, cream cheese \$10

**Beet Tartar** V GF red beets, balsamic marinade, crostini \$14 (vegan)

**Wild Mushroom Ravioli** V pesto, arugula, cherry tomatoes, pine nuts, \$13

**Lobster Tail** herbed butter \$21

**Beef Carpaccio** truffle aioli \$23

**Maryland Crab Cake** lemon aioli \$17.5

**Zucchini Carpaccio** V GF microgreens, parmesan, bruschetta \$14

### BREAKFAST BUFFET \$40/ PER PERSON

Scrambled Eggs

Smoked Bacon & Sausage

Rosemary Hash Browns

Croissants

Fruit Salad