



## THREE COURSE LUNCH MENU

*Buffet Style*

### SALADS

*choice of one*

- Caesar Salad** garlic croutons, parmesan crisps
- Mixed Greens & Brussels Sprouts** goat cheese, glazed pecans, pomegranate vinaigrette
- Fresh Mozzarella** heirloom cherry tomatoes, basil, olive oil, aged balsamic
- Mixed Greens** heirloom cherry tomatoes, cucumbers, balsamic vinaigrette
- 3501 Asian Greens** honey sesame dressing, crispy wontons

### ENTRÉES

*choice of three*

- Chicken Breast Medallions** marsala, pearl onions, beech mushroom
- Boneless Beef Short Ribs** pomegranate, portabellas
- Pork Shanks** whole grain mustard, merlot sauce
- Jail Island Salmon** chive butter emulsion
- Grilled Shrimp & Sea Scallops** saffron cilantro butter
- Jumbo Lump Crab Cakes** red pepper marmalade, old bay oil

### VEGETABLE

*choice of one*

- Steamed Asparagus & Haricot Verts**
- Roasted Baby Carrots** tarragon and dill
- Baby Bok Choy** garlic ginger and soy
- Swiss Chard** applewood bacon, caramelized shallots

### STARCH

*choice of one*

- Roasted Peewee Potatoes** sea salt, herbs
- Roasted Yams** leeks, vanilla
- Scallion Potato Cakes**
- Duck Fat Roasted Yukon Gold Potatoes**
- Saffron Risotto**

### DESSERT

*Choice of Four*

- Beignets** caramel Sauce
- Chocolate Grand Marnier Mousse Torte**
- Chocolate Ganache Torte**
- Tiramisu**
- Cheesecake** chef's selection
- Rice Pudding Dumplings**
- Fresh Berries**
- Lemon Curd Spring Rolls**
- Crème Brûlée**

\$34.00 per person plus tax and gratuity