



## LUNCHEON ENTRÉES

### GRILLED CHICKEN AND MUSHROOM CREPES

BLACK PEPPER CREAM SAUCE, DAUPHINOISE POTATO, BABY GREEN BEANS

### PAN SEARED CHICKEN CAPICOLA

ROASTED GARLIC WHIPPED POTATO, TOMATO BROTH, BROCCOLINI

### LUMP LOBSTER CAKES

JALAPENO RISOTTO, RED ONION-CILANTRO SALAD, PRESERVED LEMON, ROASTED ZUCCHINI

### TRADITIONAL CHICKEN POT PIE

CARROTS, CELERY, ONION IN A CHICKEN STOCK REDUCTION WITH A CRISPY PASTRY CRUST

### HOISIN GLAZED PORK LOIN

STICKY RICE, VEGETABLE STIR FRY AND CRISPY WONTONS

### CFN "HOT POT"

SEARED SCALLOPS, GRILLED SHRIMP AND CLAMS IN A RED CURRY-COCONUT BROTH WITH BOK CHOY, SCALLION AND SHIITAKE MUSHROOMS

### CHARRED NORWEGIAN SALMON

ROASTED CORN CUSTARD, FRIED LEEKS, BASIL-TOMATO JUS, BRAISED CHARD

### GRILLED PORCINI DUSTED BEEF TENDERLOIN MEDALLION

POTATO HASH, SEASONAL VEGETABLES, PINOT NOIR REDUCTION, FRIED SHALLOTS

### ROASTED CHICKEN & BRIE EN CROUTE

ROOT VEGETABLE HASH, BING CHERRY MARMALADE

### CHEFS QUICHE

CHOICE OF: BACON, CHEDDAR, CHIVE OR SPINACH, ARTICHOKE AND GOAT CHEESE, SERVED WITH STUFFED TOMATO

### PAN SEARED DUCK BREAST QUESADILLA

CILANTRO MARINATED DUCK BREAST, GOAT CHEESE, ROASTED PEPPERS, RANCHERO SAUCE, SPANISH RICE, LIME SOUR CREMA

ALL LUNCHEON ENTRÉES SERVED WITH SMALL HOUSE SALAD AND YEAST ROLLS WITH BUTTER

PRICE PER PERSON