



Luncheon Menu

'21' Club

Fall/Winter 2009

**Private Dining
Luncheon Menu**

Please Select:

Appetizer

Entrée[s]

Dessert



Luncheon Menu

Appetizer

[Please Select One]

Cold

Arugula Salad with Fire-Roasted Peppers,
Shaved Fennel and Kalamata Olive Dressing

Grilled Asparagus
with Lola Rosa Lettuce, Aged Manchego and
Herbed Vinaigrette

Chopped Winter Salad with Fennel, Cucumber,
Bell Pepper, Radish, Celery, Romaine and
Creamy Parmesan Dressing

Salad of Young Greens with Herbed Goat
Cheese and Fig Balsamic Dressing

Roasted Baby Beets and Goat Cheese Brûlée,
Oak Lettuces, Toasted Hazelnuts and
Champagne Vinaigrette

Apple and Endive Salad with Radicchio,
Dried Figs, Honey Vinegar and Cracked Pepper
Dressing

Basil-Marinated Artichoke and Buffalo
Mozzarella with Baby Arugula, Aged Balsamic
and Pesto Drizzle

Traditional Caesar Salad
with Herbed Croutons and Parmesan

Iceberg Lettuce Wedges
with Bacon and Crumbled Blue Cheese

Poached Gulf Shrimp, Hearts of Palm and
Fennel Slaw, Yuzu Vinaigrette
and Pickled Horseradish

Smoked Scottish Salmon, Red Onion,
Shaved Fennel Salad, Grapefruit
and Chive Sour Cream

Tomato, Cucumber and
Kalamata Olive Salad with Feta Cheese
and Red Wine Vinaigrette

Jumbo Lump Crab Cocktail in Butter Lettuce
Cup with Mustard Sauce, Pickled Fennel and
Cucumber Salad, Tomato Chips and Lemon

Maine Lobster Salad with Celery,
Toasted Brioche, Saffron Aioli,
Field Greens and Quail Egg

Hot

Jumbo Lump Crab Cake with Celery, Hearts of
Palm and Fennel Slaw, Red Bell Pepper
Remoulade with Bay Seasoning

Vegetarian Risotto with Butternut Squash,
Black Trumpet Mushrooms
and Aged Parmesan Crisp

Risotto with Buttered Gulf Shrimp, White
Cocoa Beans, Fines Herbes and Truffle Purée

Creamed Fingerling Potato Soup with
Prosciutto, Sage and Porcini Oil



Luncheon Menu

Entrées

[Please Select One]

[If You Would Like to Offer a Choice of Entrée,
Please Add \$15.00 for Each Selection]

Fettuccini with Asparagus, Peas and Parmesan and Romano Cheese Cream Sauce

Penne with Seasonal Vegetables and Fresh Basil in a Light Tomato Olive Oil Sauce

-\$72-

Roasted Organic Chicken
with Herbs and Verjus Butter

Baked Chicken Breast with
Fennel and Coriander Rub in Chicken Reduction

Grilled Chicken
with Sage, Lemon and Crimini Mushroom Sauce

Chicken Breast Seared on “the Plancha”
with Black Pepper, Thyme and Chicken Glaze

Crispy Sautéed Chicken Breast with
Smoked Paprika, Thyme and Natural Jus

-\$74-

Grilled Salmon Basted with Thyme,
Lemon and Warm Maltese Sauce

Roasted Salmon with Rosemary-Infused
Olive Oil, Meyer Lemon and Caper Sauce

Seared Salmon with Crunchy Sesame
and Mustard Seed Crust in Champagne Butter

Hickory Wood-Fired Salmon with
Thyme and Shallot Butter

Sauteed Crispy Skin King Salmon
with Yuzu Butter Sauce

-\$75-

Beef Tenderloin
with Guinness Cream Sauce

Grilled Tenderloin of Beef
with Sautéed Onions and Port Sauce

Grilled Tenderloin of Beef
with Bacon and Blue Cheese Sauce

Seared Tenderloin of Beef with
Red Wine Bordelaise Sauce

Roasted Tenderloin of Beef with
Sautéed Onions and Mushroom “Gravy”

-\$78-



Luncheon Menu

Entrées

[Continued]

Sautéed Monkfish Medallions with Lobster Knuckles
and Shellfish Butter

-\$75-

Searé Snapper with
Brown Butter Tomato Dressing

Grilled Red Snapper
with Green Olive and Fennel Sauce

-\$75-

Sautéed Black Bass
with Champagne Sauce

Grilled Black Bass
with Roasted Bell Pepper Sauce

-\$75-

Sautéed Daurade with Lobster
and Lemon Thyme Butter

Pan-Roasted Daurade
with Citrus Dill Butter

-\$80-

Grilled Swordfish with
Lemon Fines Herbes and Olive Oil

Sautéed Swordfish with
Greek Olive and Parsley Dressing

-\$80-

*All Entrées are Served with Chef's Selection of Fresh Seasonal Vegetables *



Luncheon Menu

Desserts

[Please Select One]

'21' Cheesecake

with Cranberries and Candied Orange

Individual Apple Crumble Pie

with Golden Raisins and Rum Anglaise

Chocolate Hazelnut Bombe

with Fudge Glaze and Hazelnut Brûlée Center

Almond Financier

with Compote of Pears, Dates and Meyer Lemon

Crème Brûlée

with Espresso Bean Biscotti

Devil's Food Crunch Cake

with Whipped Cream and Crème Anglaise

Classic Tiramisu

with Espresso Soaked Ladyfingers

Pumpkin Pyramid

with Maple Custard Center and Ginger Spice Cake

Chocolate Caramel Cake

with Crunchy Pearls and Chantilly Cream

Trio of Homemade Sorbets

Trio of Homemade Ice Creams

All Desserts Include Coffee and Tea Service