



Luncheon Menu

'21' Club

Fall/Winter 2011

**Private Dining
Luncheon Package**

Please Select:

Appetizer

Entrée[s]

Dessert



Appetizers

[Please Select One]

Cold

Beet Terrine with Goat Cheese Mousse,
Mache and Toasted Walnuts

Grilled Shrimp with Green Oak Lettuce, Shaved Fennel,
Radish and Citrus Vinaigrette

Traditional Caesar Salad with Herbed Croutons
and Aged Parmesan Cheese

Smoked Scottish Salmon on Baby Romaine with
Toasted Black Bread, Capers, Dill
and Lemon Mustard Sauce

Grilled Jumbo Asparagus, Herb-Crusted Goat Cheese,
Mesclun Greens and Black Olive Vinaigrette

Seasonal Green House Greens, Shaved Radish,
Cucumber and Carrot with Shallot
and Cracked Black Pepper Dressing

Green Oak Lettuces, Celery, Fennel and Diced Tomato
with Crimini Mushroom Balsamic Dressing

Frisée, Lardon and Blue Cheese Salad
with Chive and Champagne Vinaigrette

Grilled Mushroom, Buffalo Mozzarella and Marinated
Artichoke Salad with Rocket,
Roasted Peppers and Sherry Dressing

Baby Lettuces and Roasted Beets with Goat Cheese,
Ricotta, Basil and Toasted Croutons

Oak Lettuces with Figs, Fennel, Celery
and Apple Balsamic Dressing

Iceberg 'Wedge' Salad with Cave-Aged Blue Cheese,
Diced Tomato and Champagne Vinaigrette



Luncheon Menu

Entrées

[Please Select One]

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

Lobster and Ricotta Cheese Ravioli

with Sliced Artichokes, Basil and Parmesan Cream Sauce

Veal 'Bolognese'

Penne with Roasted Tomato and Root Vegetable Sauce and Romano Cheese

Roasted and Lightly Smoked Chicken

with Crimini Mushroom and Leek Sauce

Baked Chicken

with Duxelle of Truffle and Herb Champagne Sauce

Seared Chicken

with Fines Herbs, Lemon and Olive Oil,
Black Olive and Roasted Pepper Butter Sauce

Herb-Roasted Chicken

with Foie Gras Stuffing and Natural Jus

Grilled Chicken Breast

with Fresh Rosemary, Roasted Garlic and Olive Oil



Luncheon Menu

Entrées

[Continued]

Seared Salmon

with Prosecco Wine Reduction

Roasted Salmon

with Yuzu, Soy and Wasabi Beurre Blanc

Grilled Salmon

Glazed with Green Peppercorn and Lemon and a Tarragon-White Butter Emulsion

Wood-Grilled Salmon

in Balsamic Mint Marinade with Ginger-Lemongrass Sauce

Pan-Roasted Salmon

with Fresh Rosemary, Thyme and Orange Truffle Butter

Grilled Red Snapper

with Olive Oil and Grilled Red Bell Pepper Dressing

Oven-Roasted Cod Fish

with Olive Oil, Rosemary and Preserved Lemon Sauce

Grilled Smoked Beef Tenderloin

with Button Mushroom and Chipotle Cream Sauce

Roasted Beef Tenderloin

with Classic Béarnaise Sauce, Fines Herbs and Roasted Tomato

Grilled Beef Tenderloin

with Horseradish and Grain Mustard Sauce

Peppercorn-Crusted Roasted Beef Tenderloin

with Green Peppercorn and Cognac Sauce

Seared Beef Tenderloin

with Homemade '21' Steak Sauce with Tamarind and Raisins

White Wine Shallot Beurre Blanc or Champagne Beurre Blanc is also Available for all Fish Entrées

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



Desserts

[Please Select One]

'21' Cheesecake
with Caramel Apple

Chocolate Banana Roulade
with Rum Sabayon

Vanilla Bean Crème Brûlée
with Ginger Tuile

Apple Streusel Tart
with Dates and Bourbon Caramel

Devil's Food Crunch Cake
with Whipped Cream and Crème Anglaise

Sticky Toffee Pudding
with Caramel Sauce and Whipped Cream

German Chocolate Bombe
with Fudge Brownie and Coconut Anglaise

Spiced Pumpkin Pudding
with Brandy Cream and Macadamia Brittle

Trio of Homemade Sorbets

Trio of Homemade Ice Creams

All Desserts Include Coffee and Tea Service