



## **Prix Fixe Luncheon**

### **Appetizers**

#### **Seasonal Soup**

*a selection of '21' classics*

#### **Mixed Organic Mesclun Greens**

*toasted hazelnut-crusted goat cheese, apple wood smoked bacon*

#### **Citrus and Juniper-Cured Mahi Mahi**

*shaved fennel, roasted beet emulsion*

### **Main Courses**

#### **Pan-Seared Gulf Shrimp and Calamari**

*chorizo, olives, bell peppers, creamer potatoes, spicy tomato broth*

#### **Panko-Crusted Organic Chicken Breast**

*frisée salad, bacon, blue cheese, lemon vinaigrette*

#### **Chili-Rubbed Grilled Pork Chop**

*sweet potato purée, braised mustard greens, caramelized onions*

### **Desserts**

**Vanilla Bean Crème Brûlée**, *espresso biscotti*

**Apple and Cranberry Strudel**, *vanilla ice cream, cranberry reduction*

**Spiced Chocolate Tart**, *caramelized bananas*

**\$30.00**

*(Does not include beverages, tax or gratuity)*