



Prix Fixe Luncheon

Appetizers

Seasonal Soup

a selection of '21' classics

Mixed Organic Mesclun Greens

toasted walnuts, celery, fresh mint and carrot emulsion, apple-balsamic

Smoked Brook Trout

roasted beets and fennel salad, country bread crisps, lemon and dill dressing

Main Courses

Homemade Mushroom Tagliatelle

roasted butternut squash, aged parmesan cream sauce, parsley

Grilled Mahi Mahi Sandwich

toasted brioche, frisée, onions, Meyer lemon mayonnaise, red cabbage slaw

Burgundy Braised Lamb Shank

creamy polenta, grilled leeks, lamb jus

Desserts

Buttery Pecan Tart, *toasted pecan ice cream*

N.Y. Style Cheesecake, *red grape and cassis conserve*

Chocolate Bundt Cake, *silken ganache*

\$30.00

(Does not include beverages, tax or gratuity)