3-Course Lunch

Choose a selection from each course. Beverages and gratuity are not included.

**Starters**
Smashed Fava Bean Crostini olive oil, Grana Padano, cracked pepper

Cucumber Zucchini Lemon Verbena Cold Soup (v)

Little Gem & Spring Radish Salad (v) house made crouton, shallot, house made tomato basil dressing

**Entrées**
Smoked Trout Pate caper and red onion relish, cornichon, whole grain mustard, baguette, artisan crackers

Chicken Liver Mousse & Country Pate whole grain mustard, cornichon, marinated olives, fig compote, grilled baguette

Grilled Shrimp Nicoise Salad local greens, roasted fingerlings, pickled beets, haricot vert, local hard-boiled egg, olives & capers, grilled asparagus, whole grain mustard vinaigrette

Bistro French Ham & Comte Cheese cornichon Dijon relish, pressed baguette

Spiegelmelt grilled pressed beef patty, local cheddar, sautéed onions, tomato jam, sourdough roll (served cooked through)

Grilled Chicken Panini – brie, sour apple, baby spinach, pepper jelly on whole grain panini bread

Beyond Vegan Burger local lettuce, tomato, tomato jam, fresh baked bun (cheese or vegan mozzarella upon request)

**Desserts**
Crème Brule
Fresh berries & cream
Croissant w/cold butter & shaved Pralus Chocolate
Flourless chocolate torte