

2016-17



## Fall-Winter Group Tour Menu

This menu is priced for tour groups of 10 people or more.  
All charges, entrée, dessert, beverage and service charge, are included in the price.  
To expedite your luncheon we ask  
that one person be responsible for paying the entire bill.

Please choose one selection for your entire group. If your group has vegetarians, please give us the number of vegetarians when booking the event and we will substitute a vegetarian option for the entrée.

ROASTED GOLDEN BEET SALAD, APPLE JULIENNE, MIXED FIELD GREENS,  
LOCAL CHÈVRE, TOASTED WALNUTS, ROASTED SHALLOT VINAIGRETTE

18-

FRESHLY POACHED CHICKEN SALAD OF THE DAY, CRACKERBREAD,  
MIXED FIELD GREENS, FRESH FRUIT AND VEGETABLES,  
HERB SHALLOT VINAIGRETTE

19-

BRAISED BEEF SHORT RIB POT PIE, ROASTED ROOT VEGETABLES, PUFF PASTRY  
CRUST, MIXED FIELD GREENS, HERB SHALLOT VINAIGRETTE

20-

SEARED SCALLOPS, LIGHT RED CURRY LEMONGRASS BROTH, COCONUT  
MILK, FRESH GINGER, SHIITAKES, SESAME SEEDS, FORBIDDEN BLACK RICE

22-

