

EXECUTIVE LUNCHEON

\$39 PER PERSON

WARM BREAD WITH WHIPPED BUTTER AND TAPENADE

COFFEE, TEA, ICED TEA, SODA

FIRST COURSE

CUP OF TOMATO-BASIL ARTICHOKE SOUP

OR

FRANK'S SALAD, TENDER GREENS, ROASTED RED PEPPERS, CRUMBLLED GORGONZOLA, TOMATO, MARINATED ONIONS, FOCACCIA CROUTONS, BALSAMIC VINAIGRETTE

ENTREE

FILET MEDALLION, 4 OZ. FILET, RED WINE REDUCTION SAUCE, POTATO AND SEASONAL VEGETABLE

CHICKEN FRANCESE, LEMON BUTTER SAUCE, POTATO AND SEASONAL VEGETABLE

ROASTED ATLANTIC SALMON, SEASONAL ACCOMPANIMENTS

RICOTTA GNOCCHI, WILD MUSHROOMS AND TRUFFLE CREAM

DESSERT

TIRAMISU, ESPRESSO SOAKED LADY FINGERS, WHIPPED MASCARPONE CHEESE