

## BOARD ROOM LUNCH

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for groups of up to 32 guests:

two course menu features choice of either soup/salad or dessert, specialty selection

\$32/pp

three course menu includes soup/salad, specialty selection and dessert

\$38/pp

### Soups and Salads (select 2)

**chef's choice seasonal soup**

**new england clam chowder**

**caesar salad** romaine lettuce, shaved pecorino romano cheese and house-made dressing

**mixed greens** sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing

**garden** tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

**chef's seasonal salad** made from local ingredients, changing with the seasons; see current dinner menu for the chef's latest creations

**baby arugula and pea shoots** pecorino romano, lemon vinaigrette

### Specialties (select 3)

**roasted organic chicken** tuscan kale, apricot mustard, chicken jus

**chicken marsala** lightly sautéed chicken breast, julienne shiitake mushrooms, sopresetta, marsala reduction, mashed potatoes

**chicken piccata** pan-seared chicken breast, white wine lemon reduction, capers, sun-dried tomatoes, artichokes, mashed potatoes

**pasta primavera** seasonal julienne vegetables and penne pasta tossed in a pecorino romano cheese sauce

**vegetable pasta** mushrooms, spinach, broccoli, eggplant, grilled zucchini and summer squash tossed in house-made marinara sauce with rigatoni and fresh mozzarella

**salmon nicoise salad** organic salmon, mixed greens, green beans, marinated olives, artichokes, egg, tomato, fennel, balsamic vinaigrette

**lobster club** maine lobster salad, california avocado, bacon, lettuce, tomato, sour dough bread, buttery garlic chips

**herb crusted wild king salmon** white bean ragout, sautéed baby escarole, citrus sauce

**pan roasted cod** lobster broth, fingerling potatoes, mussels, fennel *add 3/pp*

**lobster mac n cheese** 3 cheese sauce, buttery bread crumbs *add 4/pp*

**jumbo lump crab-stuffed shrimp** grilled asparagus, parmesan risotto, lemon butter sauce *add 6/pp*

**petit black angus filet mignon\*** 6-ounce filet, mashed potatoes and green beans, steak house butter *add 6/pp*

### House-Made Desserts (select 2)

**carrot cake** cream cheese frosting, tropical granola, caramel sauce

**chocolate cheesecake** orange zest infused whipped cream, candied zest, raspberry sauce

**warm wild blueberry peach galette** lemon sherbet

**lemon meringue tart** lemon curd, toasted meringue, blackberry sauce

**vanilla bean crème brûlée** jam thumbprint cookies

**boston cream pie** traditional favorite with warm chocolate ganache

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices subject to \$100 room fee, 4% administrative fee and 7% state and local tax 06212017