

## 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

\$35/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** romaine lettuce, sourdough croutons, pecorino romano, lemon garlic dressing

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

**fresh berry, fig & goat cheese** organic mesclun

greens, arugula, frisee, raspberries, strawberries, blueberries, spiced almonds, vermont goat cheese, vanilla bean vinaigrette

**baby arugula** golden raisins, sliced red grapes, caramelized onions, goat cheese, orange dijon

### Specialties (select 3)

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

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

**chicken parmesan** rigatoni pasta with garlic and butter, basil tomato sauce

**eggplant napoleon – fork and knife version** layered parmesan herb breaded eggplant, spinach, roasted red peppers, portobello mushrooms, provolone, basil marinara

**sweet potato ravioli** toasted hazelnuts, sage cream, purple potato chips, apple cider drizzle

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

**miso sake glazed salmon** jasmine rice, julienne vegetables

**faroe island salmon salad** sugar snap peas, green onions, radish, purple potatoes, dijon tarragon vinaigrette, citrus crème fraiche

**pan seared atlantic swordfish** grilled asparagus, Maine lobster risotto, lemon herb vinaigrette *add 4/pp*

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

**pan roasted sea scallops** vegetable risotto, blood orange beurre blanc, white balsamic cider glaze, micro herbs *add 4/pp*

**red wine braised short rib** roasted cauliflower steak, california carrots, red wine jus

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

**14oz certified black angus new york sirloin\*** red wine butter, mashed potatoes, grilled asparagus *add 6/pp*

### House-Made Desserts (select 2)

*all desserts are made by our pastry chef*

**warm pear brown butter cobbler** spiced crumble, caramel sauce, vanilla ice cream

**flourless chocolate raspberry torte** raspberry sauce, vanilla whipped cream

**pumpkin cheesecake** cinnamon whipped cream, cranberry compote, pumpkin seed brittle

**caramel crème brûlée** raspberry gingerbread spice 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.