## The Silver Lunch Menu...



For The Table...

Hot Gougères

## Starters... (Choice of)

Pre-select 2 items

Butter Lettuce, Point Reyes Blue Cheese, Avocado, Champagne Herb Vinaigrette Heirloom Apple Salad, Fennel, Red Endive, Dates, Marcona Almonds, Shropshire Cheddar Roasted Baby Beets, Humboldt Fog Goat Cheese, Toasted Pistachios, Citrus, Micro Basil, Mint

Main Course... (Choice Of)

U.S.D.A. PRIME, Illinois Corn Fed, New York Sirloin 340g
U.S.D.A. PRIME, Illinois Corn Fed, Petit Cut Filet Mignon 170g
Pan-Roasted Chicken, Potato Puree, Field Mushrooms, Natural Jus
Pan Seared Salmon, Leek Puree, Asparagus, Fava Beans, Parmesan Emulsion

Pre-select
<u>3</u> items

Sides...

Wild Field Mushrooms with Shishito Peppers Creamed Spinach with Fried Organic Egg Peewee Potatoes, Crisp Shallots, Garlic Aioli Sauces... (Choice of 2)
House Made Steak Sauce
Armagnac, Green Peppercorn

Béarnaise

Dessert... (Choice Of)

Pre-select 1 item Banana Cream Pie, Crème Brûlée, Chocolate Pearls, Caramel Banana Ice Cream Warm Butterscotch Apple Crumble, Oats, Toasted Almonds, "50 Bean" Vanilla Ice Cream Kaya "Baked Alaska", Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

\$175 per person