



## **LUNCH MENU**

### **FIRST COURSE**

(SELECT ONE)

#### **PETIT GARDEN SALAD**

Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette

#### **PETIT CHOPPED HEART OF ROMAINE SALAD**

Parmesan Dressing, Shaved Parmesan and Focaccia Croutons

#### **SOUP OF THE DAY**

Recited Daily

### **SECOND COURSE**

(SELECT ONE)

#### **SAUTÉED TIGER PRAWNS**

Harvest Corn and Roma Tomato

#### **ROASTED CHICKEN BREAST**

Wilted Spinach, Lemon Sauce and Gratin Soft Polenta

#### **FUSILLI SAUSAGE**

Spicy Italian Sausage, Peppers, Tomato, Basil and Parmesan

#### **HOUSE MADE POTATO GNOCCHI**

Wild Boar Bolognese, Parmesan, Italian Parsley

#### **GRILLED PACIFIC WILD SWORDFISH (4oz)**

Blackened, Lemon Risotto, Mango Pineapple Salsa, Petit Greens

#### **GRILLED LAMB CHOPS (3)**

Mashed Potatoes, Seasons Vegetables, Grain Mustard Sauce

#### **AMERICAN KUROBUTA PORK CHOP**

Bacon Mashed Potatoes, Young Green Beans, Chipotle "C1" Sauce

### **DESSERT**

(SELECT ONE)

#### **WARM CHOCOLATE SOUFFLE CAKE**

Hazelnut Gelato

Or

#### **OREO BANANA SPLIT CUP**

Vanilla Gelato

**\$25** (excludes tax, gratuity or beverages)

***not available during Sunday Brunch***



## DINNER MENU

### FIRST COURSE

(SELECT ONE)

#### **PETIT GARDEN SALAD**

Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette

#### **PETIT CHOPPED HEART OF ROMAINE SALAD**

Parmesan Dressing, Shaved Parmesan and Focaccia Croutons

#### **SOUP OF THE DAY**

Recited Daily

### SECOND COURSE

(SELECT ONE)

#### **SOY GLAZED ORGANIC SCOTTISH SALMON**

Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce

#### **LINGUINE LOBSTER**

Maine Lobster, Lobster Sauce, Tomato

#### **AMERICAN KUROBUTA PORK CHOP**

Bacon Mashed Potatoes, Young Green Beans, Chipotle "C1" Sauce

#### **10oz. TOP SIRLOIN "CULOTTE" STEAK**

Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus

#### **OVEN ROASTED SHELTON FARM CHICKEN BREAST**

Wilted Spinach, Soft Polenta Gratin, Lemon Sauce

#### **WILD BOAR "BOLOGNESE"**

Tossed with House Made Potato Gnocchi, Parsley, Parmesan

### DESSERT

(SELECT ONE)

#### **WARM CHOCOLATE SOUFFLE CAKE**

Hazelnut Gelato

#### **BANANA BREAD PUDDING**

Vanilla Gelato, Caramel Sauce

#### **HOUSE MADE TAHITIAN VANILLA BEAN GELATO**

Macerated Berries

**\$40** (excludes tax, gratuity or beverages)