



# Preset Lunch Menu

\$35 per guest

*We will only permit private parties of 15 guests or more, with the exception of special requests*

## Starters

*Please choose TWO options to be offered to your guests*

### **Crispy Brussels Sprouts**

*Maple sugar, aged pecorino, lemon*

### **Fried Calamari**

*Served with Old Bay aioli*

### **Blistered Shishito Peppers**

*Ranch spice, lime*

### **Kale Salad**

*Dried cranberries, red onions, oven-dried & fresh pears, quinoa, feta cheese, and honey-citrus poppyseed dressing*

### **Gourmet Garden Salad**

*Red grape tomato, cucumber, carrots, Sherry shallot vinaigrette*

### **BBQ Duck Drumettes**

*Slow-cooked and crisp-finished with honey Mississippi BBQ sauce*

## Entrees

*Please choose THREE options to be offered to your guests*

### **Moules Frites Marinière (1 LB)**

*Garlic white wine, mirepoix, herbs, butter, lemon*

### **Beet Gnocchi (GF)**

*Served in creamy bleu-cheese sauce, topped with Parmesan cheese*

### **L'Hamburger**

*Applewood bacon-onion jam, Swiss cheese, lettuce, tomatoes, bourbon aioli*

### **Chicken Cutlet Sandwich**

*Served on a brioche bun with lettuce and mayo*

### **Croque Monsieur**

*Savory country ham smothered in béchamel sauce & Gruyere cheese, atop house-made toast*

### **Avocado Toast**

*Avocado and a soft-boiled egg on sourdough bread, petite salad.*

### **Beer-Battered Fish & Chips**

*Fresh cod, house-made Belgian frites, and tartar sauce*

### **Pan-Seared Salmon**

*Served with Israeli couscous and vegetable risotto with Mascarpone cheese*

## Home-Made Desserts

*Please choose TWO options to be offered to guests*

### **Chocolate Mousse**

*Belgian chocolate & dulce de leche.  
Topped with fresh whipped cream*

### **Pistachio Crème Brûlée**

*Rich custard in hardened with  
caramelized sugar crust*

### **Belgian Cheesecake**

*A decadent cheesecake  
with chocolate cookie crust*