



Spring Luncheon

\$45 per person

WELCOME BEVERAGES

- Lemonade
- Strawberry, Orange, Rosemary Spa Water

FIRST COURSE CHOICES

- Country Biscuits with honey butter
- Asparagus & Roast Garlic Soup
Other choices: Curried Lentil, Cucumber Gazpacho, Chilled Carrot & Ginger, Cream of Mushroom, Potato & Leek, Clam or Oyster Chowder, Panang Curried Chicken Soup)
- Spring Salad – snap peas, spring radish, gold baby beets, mint, local feta

ENTRÉE CHOICES (guest should choose in advance)

- Sweet Pea & Goat Cheese Ravioli/Risotto – locally foraged mushrooms, thyme and shallot butter
- Citrus Roasted Chicken Breast – warm crushed fingerling potato salad with dill, French beans
- Pan-Seared Salmon – warm crushed fingerling potato salad with dill, French beans

DESSERT STATION

- Selection of House-Made Cookies
- Strawberry Rhubarb Crisp
- Crème Brûlée
- Chocolate Bourbon Cake with Browned Buttercream