

## Tour Group Luncheon

### ACCOMPANYING ALL MEALS:

- Fresh breads from our Pâtisserie
- Garden Salad of fresh greens, tomato, cucumber, carrot & balsamic vinaigrette
- Coffee and Tea Service
- Chef's Choice Dessert

### CHOOSE TWO (2) ENTRÉES

All luncheon entrées have a minimum of 5oz. protein

- **SCROD CHRISTOPHER**  
fresh from the George's Bank, baked in a cracker crumb crust with lemon buerre blanc sauce
- **CHICKEN FRANÇAISE**  
boneless breast of chicken dipped in a light egg batter with a lemon-butter sauce combining garlic and sweet vermouth
- **PECAN CRUSTED SALMON**  
pecan crusted Atlantic salmon sautéed and finished with a maple buerre blanc sauce
- **ROSEMARY RUBBED SLICED SIRLOIN**  
served with chef's choice of potato, fresh seasonal vegetables and bordelaise sauce
- **CHICKEN MARSALA WITH WILD MUSHROOMS**  
boneless breast of chicken sautéed with herbs and served with a Marsala mushroom sauce
- **PENNE PASTA WITH CHICKEN AND SAUSAGE**  
grilled chicken and Andouille sausage tossed with penne pasta in a lightly spiced tomato cream sauce

**\$20 INCLUSIVE OF TAX AND GRATUITY PER PERSON**