

# ***Sister Act Prix Fixe Lunch***

-33 Per Person • Appetizer, Entrée, Dessert

## **To Start**

### **Yogurt and Granola Parfait**

*Vanilla Yogurt, Granola, Mixed Berries and Lavender Honey*

### **Cream of Celery Soup**

*Dill Crème Fraiche*

### **Burrata Salad**

*Arugula, Shaved Fennel, Strawberries, Sichuan Peppercorn Vinaigrette*

### **Smoked Salmon Plate**

*Norwegian Smoked Salmon, Capers, Red Onion, Chopped Egg, Crisps*

### **Chilled Jumbo Asparagus Caesar**

*Caesar Dressing, Shaved Parmesan, Croutons*

## **Main**

### **Bacon, Egg & Cheese on Croissant**

*2 Over Easy Eggs, American Cheese, Applewood Smoked Bacon, Mixed Greens*

### **Grilled Atlantic Salmon Sandwich**

*Sliced Cucumber, Red Onion, Tarragon Aioli, Red Cress Salad*

### **Chicken Caprese Sandwich**

*Fresh Mozzarella, Tomato, Arugula, Pesto Aioli, Caesar Salad*

### **Brookside Burger**

*Angus Beef, NY State White Cheddar Cheese, Mixed Greens*

### **Tagliatelle Primavera**

*Asparagus Tips, Fresh English Peas, Fresh Marjoram, Parmesan Crema*

**[Add Prosciutto-6]**

### **Smoked Turkey Club**

*Smoked Turkey Breast, Bacon, Lettuce, Tomato, Mango Chutney  
All on 2 Slices of 7 Grain Bread*

**[Side of French Fries 8]**

## **Desserts**

### **Devil's Food Cake**

*Chocolate Ganache, Caramel Sauce*

### **Heavenly Halo Cake**

*Gateau St. Honore-Vanilla Pastry Cream Filled Cake, Whipped Cream & Chocolate Sauce*

### **Assorted Selection of Gelato & Sorbet**

### **Mixed Berry Bowl**

### **Cheese Plate**

*Selection of 3 cheeses:*

*Cotswold—England. A creamy, sweet, and mild, yet full-flavored whole milk English cheddar with chopped onions and chives.*

*Rosemary Manchego—Spain. Aged three months, an artisan rosemary flavored sheep's milk cheese with intense flavor and complex herbal undertones.*

*Triple Cream Brie—U.S.A. A smooth, soft-ripened, un-pressed cow's milk cheese produced in Michigan with full, buttery, fruity flavors and notes of mushroom.*