

The **BRESLIN**

BAR & DINING ROOM

FAMILY STYLE SEATED LUNCH \$52 PER PERSON

SALAD (PLEASE SELECT ONE)

CAESAR SALAD

WITH ANCHOVY CROUTONS

RADICCHIO SALAD

WITH BALSAMIC VINAIGRETTE

CHICKPEA, OLIVE & CUCUMBER SALAD

WITH FETA

ENTRÉES (PLEASE SELECT TWO)

MEAT

ROASTED CHICKEN

WITH SAGE & ONION

RIB OF BEEF AU JUS (\$8 SUPPLEMENT)

WITH HORSERADISH CREAM

SLOW COOKED LAMB (\$8 SUPPLEMENT)

WITH TOMATO & CITRUS

MILK BRAISED HERITAGE PORK

WITH SAUTÉED GREENS

FISH

KING SALMON

WITH LENTILS & SALSA VERDE

STRIPED BASS

WITH ROASTED FENNEL, CITRUS & CASTELVERTRANO OLIVES

SIDES (PLEASE SELECT ONE)

BUTTERMILK MASHED POTATOES

SAUTÉED SWISS CHARD

ROASTED BABY CARROTS

DESSERT (PLEASE SELECT ONE)

ASSORTED COOKIE BOARD

DOUGHNUT HOLES

COMPOSED FRUIT SALAD

ADDITIONS:

SALAD, \$7 SUPPLEMENT PER PERSON

ENTRÉE, \$15 SUPPLEMENT PER PERSON

SIDE, \$6 SUPPLEMENT PER PERSON

DESSERT, \$8 SUPPLEMENT PER PERSON

APPLE & CHEDDAR SALAD

WITH WHOLE GRAIN MUSTARD DRESSING

BIBB & LITTLE GEM SALAD

WITH GORGONZOLA & CRISPY ONIONS

ROASTED BABY BEETS SALAD

WITH GOAT CHEESE & GRAIN SALAD

VEGETARIAN

SEASONAL VEGETABLE CURRY WITH CASHEW BASMATI RICE

STUFFED NAPA CABBAGE

WITH CASHEW BASMATI RICE WITH TOMATO, CHILI & ARBORIO RICE GRAINS

SHEEP'S MILK RICOTTA & BROCCOLI RABE FRITTATA

GRAINS WITH ROASTED VEEGETABLES & PRESERVED LEMON

DUCK FAT FRIED POTATOES

CAULIFLOWER WITH CORIANDER