

PLATED LUNCH

Two Courses - \$55 Per Person
Three Courses - \$65 Per Person

Includes Baskets of Assorted Savory Breads

APPETIZERS

Select One

Red Romaine Caesar Salad
parmesan frico crisp, focaccia croutons

Arugula, Fennel, Radicchio & Frisée Salad
toasted almonds, citrus-champagne vinaigrette

Red Lentil Salad
arugula, roasted sweet potato, shaved fennel, goat cheese, citrus vinaigrette

Roasted Beet Napoleon
coach farms goat cheese, sherry shallot vinaigrette, crushed pistachios

King Salmon Tartare
avocado mousse, frisée, dill oil, lavash
+\$5 Per Person

Grilled Butternut Squash
couscous, burrata, butternut squash purée, pomegranate molasses

Ricotta Raviolo
foraged mushrooms, vegetable consommé, basil-tarragon oil
+\$5 Per Person

UPPER
STORY
EVENTS

BY CHARLIE PALMER

ENTREES

Select Two

*Upgrade to Three Entrée Selections +\$10 Per Person
Always Includes a Silent Vegetarian Option*

Linguine & Shrimp
garlic-white wine sauce, toasted breadcrumbs

Grilled Salmon
tri-colored quinoa, kale, citrus vinaigrette

Seared Alaskan Halibut
celery root purée, charred brussels sprouts, pomegranate
+\$5 Per Person

Chicken Paillard
arugula, toasted hazelnuts, pickled red onion

Grilled Hanger Steak
sweet potato mash, baby bok choy, caramelized pearl onion
+\$5 Per Person

Braised Short Rib
herb spaetzle, parmesan roasted leeks

DESSERTS

Select One

Chef's Selection of Three Cheeses
quince paste, marcona almonds

NY Cheesecake
passionfruit gelée, caramelized figs

White Chocolate Panna Cotta
raspberry coulis, oat shortbread

Pear Tarte Tatin
whipped crème fraîche

Apple Cranberry Streusel
almond, whipped cream

Buttermilk Dark Chocolate "Devil Dog"
hazelnut praline, salted caramel

Classic Molten Chocolate Cake
dark chocolate sauce, whipped cream