

# Peter Pan

*Spring Summer 2019 | **Plated Lunch One***

**TO START** | *choice of*

SEASONAL SOUP

GREEN SALAD – shaved heirloom vegetables, crispy chickpeas, sherry vinaigrette

**MAIN** | *select **TWO** for your guests to choose from*

SALMON FILET – succotash, fingerlings, sea asparagus

FLAT IRON STEAK SALAD – green & yellow beans, confit shallot, watercress, pickled walnut dressing

EGGPLANT MILLE FEUILLE – roast tomatoes, zucchini, fior di latte, capers, olives

**DESSERT** |

CARAMEL CREME BRULEE – shortbread cookies

40 per guest

***Individually Plated***

*We are pleased to customize for dietary restrictions and allergies  
Steak served medium-rare/medium for large groups*

# Peter Pan

*Spring Summer 2019 | **Plated Lunch Two***

**TO START** | *select **TWO** for your guests to choose from*

BEET SALAD – roast heirloom beets, puffed wild rice, za’atar, goat yogurt, watercress

CAPRESE SALAD – heirloom tomatoes, burrata, basil pesto, red onion, balsamic

CURED SALMON – smoked potato salad, pickled vegetables, quail egg, dill, pommery mayo

**MAIN** | *select **TWO** for your guests to choose from*

WHITEFISH – ratatouille, confit tomato

STEAK FRITES – king oyster mushroom, frites, watercress salad, jus

HOUSE GNOCCHI – pomodoro, spinach, roasted peppers, basil, stracciatella

**DESSERT** | *select **ONE** for your guests*

CARAMEL CREME BRULEE – shortbread cookies

RED VELVET CAKE – ermine icing, pistachios, raspberry

45 per guest

***Individually Plated***

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