

S ALTHOUSE

Spring Seated Luncheon Sample Menu

Each table set with Artisan Bread Basket
Herb Foccacia, Toasted Rye & Soft Baguette

Butter Terrine

Honey Almond, Smoked Sea Salt,
Spring Herbs

LUNCH SERVICE

FIRST COURSE

Farmstead Composed Salad

Fresh Arugula, Radish, Garlic Taffy,
Creamed Peas, Carrot, Macadamia Nuts
Parmesan Vinaigrette

MAIN COURSE

Grilled Sockeye Salmon with Benton's Farm Country Ham Crumble,
Warm Toasted Fregole Salad, Marinated Kale with Apricots & Pine Nuts

***Vegetarian Option**

Quinoa Cake, Braised Greens,
Grilled Corn "Off the Cob",
Pickled Mustard Seed Vinaigrette

DESSERT & COFFEE

Blood Orange and Ricotta Tartlet
Candied Pistachio, Honeycomb

Menu Price Per Guest

\$35 per person plus service and tax