

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

Chilled John's Island Corn Bisque
Alabama Boiled Peanut, Roasted Red Pepper,
Tarragon, Vanilla Milk, Buttered Popcorn (V)

MAIN COURSE

Seared Tuna Nicoise
Blend of Romaine, Bibb, and Radicchio,
Haricot Verts, Oven Roasted Tomatoes,
Herbs de Provence Olives,
Hard Boiled Farm Egg,
Red Wine Vinaigrette (GF)

DESSERT

Coconut Cream Cake
Lemon Curd, shaved White Chocolate (V)

Menu Price Per Guest
\$36 per person plus service and tax