

**FRI - MAR 29**



**LUNCH BUFFET MENU**

- **Apple Cheddar Salad with Baby lettuces, grape tomatoes, red onions, dried cranberries, candied walnuts and poppy seed dressing**
- **Slow braised beef with caramelized onion fondue and a truffle demi glaze**
- **Chicken caprese with red and gold vine ripe tomatoes, mozzarella cheese and a fresh basil cream sauce**
- **Roasted Salmon with orange dill beurre blanc**
- **Seasonal Vegetable**
- **Baby potato ragout with roasted peppers, pearl onions, roasted garlic, fresh thyme and asiago cheese**
- **Chef's choice of desserts**
- **Complimentary Coffee, Tea, And Water**
- **Bar available for purchase (No Cash)**