



CREEKSIDE ~ DINING

Banquet Lunch Menu

Hor d'oeuvres

(choose two)

PRAWNS MEUNIERE 19 with butter, garlic, meyer lemon, vin blanc

SEA SCALLOPS 20 seared day boat scallops, light saffron herb cream, puff pastry

AHI TUNA 19 lightly peppered and grilled, horseradish, thyme sauce

TORTELLINI LA FORET 18 porcini mushrooms, aged garlic, cream

Salade

(choose one)

LA FORET 15 bay shrimp, GV farms kookaburra spinach, shaved radicchio, red pepper vinaigrette

COUR de ROMAINE 13 hearts of romaine, fresh chevre, toasted pumpkin seeds

SALADE FRANCAISE 14 butter lettuce, marinated cucumber, shaved radish, mustard tarragon vinaigrette

Entrées

(choose two)

SALMON 40 poached in chambord, port wine reduction

QUAIL 44 roasted Canadian quail, huckleberry reduction

PRAWNS MEUNIERE 41 with butter, garlic, meyer lemon, vin blanc

AHI TUNA 46 lightly peppered and grilled, horseradish, thyme sauce

TOURNEDOS OF BEEF CHANTERELLE 52 tenderloin medallions, golden chanterelle, ginger brandy

PASTA FRUIT de MER 48 sauté of scallops, prawns, shrimp, vin blanc, garlic, meyer lemon, tomato

LINGUINE VEGETARIEN 32 sautéed farmers market vegetables, olive oil, sun dried tomatoes

POULET BALLONTINE 38 Mary's organic chicken, porcini mushrooms, fresh garlic
GV Farms sage, madeira reduction

Dessert

TRESOR de LA FORET 16 per person, minimum of two orders
dark chocolate torte, white chocolate mousse amaretto cheese cake and crème brûlée

wine pairing available upon request

A Votre Santé

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

As a courtesy to others, please turn off your cell phones.

Gratuity of 20% will be added to parties of 6 or more