

# Holiday

## L U N C H M E N U

All lunch entrées are accompanied by an assorted Holiday Bread Basket with butter, freshly brewed Tully's coffee, iced tea or decaffeinated coffee

### Starters

(choose one)

Caesar Salad with Shaved Parmesan Cheese, Croutons and Caesar Dressing or  
Baby Field Greens with Bleu Cheese, Mushrooms, Tomatoes and Oregano Vinaigrette

### Entrée Selections

Grilled Chicken Breast with Wild Mushrooms and White Bean Cassoulet  
Glazed with Balsamic Reduction and Seasonal Vegetables

\$36

Pan Seared Prosciutto Wrapped Salmon Filet Piperade  
With Roma Tomato, Artichoke Hearts and Olive Relish  
Served with White Truffle Oil Mashed Potatoes and Seasonal Vegetables

\$38

Slow Roasted Pork Loin with Cabernet Thyme Jus lè  
Served with Fresh Horseradish Mashed Potatoes and Seasonal Vegetables

\$36

Bone-in Rib eye Steak  
Char grilled bone-in Rib eye steak with au jus, horseradish cream, seasonal vegetables  
and garlic roasted baby red potatoes

\$39



### Special Holiday Confections

(Select one)

Chocolate Yule Log with Vanilla Bean Sauce  
Spiced Pumpkin Cheesecake with Brandy Hazelnut Whipped Cream  
Chocolate Cherry Torte with Raspberry Sauce  
Raspberry Decadence Cake with fresh berries, Strawberry Coulis

\*Meats or eggs that are undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices do not include applicable tax or 22% service charge of which the service staff receives 63.7 %  
Catering: (425) 450-4102