

Nora

Menu I - Three Course Lunch
\$45 per person

Summer Luncheon 2010

Smoky Corn & Tomato Gazpacho
pesto

Mesclun Greens with Roasted Peaches & Goat Cheese
spiced pecans, sherry vinaigrette



Gingery Lump Crabcake with Wasabi Aioli
bok choy, shiitakes, snow peas, crispy yams

Grilled Grassfed Flank Steak with Horseradish Mustard Sauce
potato salad, green beans, oven-dried tomato

Summer Vegetable & Red Quinoa Risotto with Arugula
herb emulsion



Bittersweet Molten Chocolate Cake
mango sorbet

Blueberry Pie
vanilla bean ice cream

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Menu II - Three Course Lunch
\$43 per person

Summer Luncheon 2010

Chilled Cucumber Soup with Avocado
cilantro

Local Tomato & Mozzarella Salad
toasted pumpkin seed oil vinaigrette, pepitas, basil



Coriander Crusted Diver Scallops on Soft Polenta
fresh tomato sauce, green beans

Amish Chicken Breast with Preserved Lemon Vinaigrette
couscous salad, arugula



Bittersweet Chocolate Tart
whipped cream

Peach Blueberry Crisp
ginger ice cream

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Menu III - Three Course Lunch
\$40 per person

Summer Luncheon 2010

Classic Gazpacho

garlic croutons, basil

Arugula with Shaved Fennel & Melon

balsamic vinaigrette



Pan Seared Chopped Chicken steak with Ancho Chili Aioli

summer vegetable black bean salad

Pan Seared Sustainable Salmon with Cucumber Dill Salsa

roasted tomato, potato watercress salad



Tiramisù

chocolate shavings

Local Peach Shortcake

amaretto cream

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Menu IV - Pre-Set Three Course Lunch
\$38 per person

Summer Luncheon 2010
CHOICE OF ONE APPETIZER, ONE ENTRÉE + VEGETARIAN CHOICE
AND ONE DESSERT

Romaine Caesar Salad

farm fresh eggs, garlic croutons, parmesan

or

Smokey Corn Gazpacho

cilantro, chilies



Blackbeard Island Shrimp & Pea Risotto

mint, basil

or

Grilled Amish Chicken Niçoise Salad

aioli

+

Housemade Fettucine with Yellow & Red Pepper Pepperonata

feta cheese, oregano



Bittersweet Chocolate Mousse in Brandysnap Basket

whipped cream

or

Assorted Summer Fruit Sorbets

Tuile

or

Peaches in Cassis

ricotta cream