

SPA LUNCH TABLE D'HÔTE \$30

Please choose one item in each course, (add optional Wine Pairing for \$20)

STARTER COURSE

Daily Soup

Chef's Inspiration

Thai Tom Yum Soup

Fresh shrimp, lemongrass, lime leaf, tomato and chili Wine Pairing: Gewurztraminer

Artichoke Salad

Artichoke, tomato, avocado and lemon balsamic dressing Wine Pairing: Viognier

Greek Salad

Tomato, cucumber, red onion, lettuce, feta and Kalamata olives *Wine Pairing: Riesling*

MAIN COURSE

Shrimp and Chicken Stir Fry

Vegetables, rice, citrus sauce Wine Pairing: Chardonnay

Indonesian Beef

Tender beef marinated in hoi sin, lemongrass Wine Pairing: Merlot

Green Curry Chicken

Free range chicken breast, broccoli, snow peas and rice Wine Pairing: Gewurztraminer

New York Certified Black Angus Ribeye

Rib eye steak, peppercorn and brandy sauce, herb roasted sweet potato Wine Pairing: Cabernet Sauvignon

Daily Catch

Grilled in lemon, garlic and white wine, asian vegetables and rice Wine Pairing: Sauvignon Blanc

COFFFF / TFA & DFSSFRT

Chocolate Bourbon Pecan Torte Apple-Cranberry Crumble