

LINCOLN

FALL 2017 LUNCHEON OPTIONS

First Course

(please select one item for your group)

Butternut Squash Tater Tots

Sage Crème Fraiche, Brown Butter Powder, Roasted Apple Butter

LINCOLN Mac & Cheese

Mornay, Smoked Gouda, Farmhouse Cheddar

LINCOLN Kale Salad

Oven Toasted Pine Nuts, Dehydrated Cranberries, Currants, Hand Shaved Parmesan, Lemon Dressing

Fall Squash & Bean Minestrone

Rosemary Olive Oil, Bacon, Fresh Thyme

Bacon-Wrapped Medjool Dates

Goat Cheese, Chermoula, Preserved Lemon

Main Course

(please select three options for your group)

Creekstone NY Steak & Frites

Steak Frites, Black Garlic Puree, Broccoli Rabe, Lemon Confit

Roasted Miso-Cured Salmon

Black Rice, Cauliflower, Blonde Raisin Relish

Southwest Chicken Cobb Salad

Blackened Chicken Breast, Applewood Smoked Bacon, Shredded Havarti Cheese, Sweet Corn, Roasted Red Peppers, Avocado, Chipotle Lime Vinaigrette

Turkey Club Sandwich

Broccoli Rabe Pesto, Maple Glazed Bacon, Roasted Tomato, Baby Arugula

Fall Spice-Roasted Amish Pumpkin Risotto

Whipped Crème Fraiche, Sherry Reduction, Micro Arugula

Chopped Salad

Roasted Butternut Squash, Sliced Radish, Roasted Pumpkin Seeds, Maple Sherry Vinaigrette

Dessert Course

(please select one item for your group)

Brown Butter Fudge Cake

Mocha Custard, Passion Fruit Gelee, Cocoa Nib Crumble

Cinnamon Roasted Apple Tart

Marcona Almond, Smoked Raisin Puree, Vanilla Ice Cream

Pumpkin Doughnuts

Medjool Date Puree, Pecan Praline, Gingerbread Ice Cream

Sorbet & Seasonal Fruit

\$35 per person *not including tax, gratuity or beverages