



# Executive Set Lunch Menu

## APPETIZERS

SELECT ONE

### SMOKED DUCK SALAD

fermented honey orange vinaigrette | grilled peaches | cherry tomatoes

### NEW ENGLAND CLAM CHOWDER

garlic croutons | dill oil | white clams

### FILET MIGNON STEAK TARTARE ADDITIONAL \$10

furikake aioli | tobiko | fried ciabatta

## MAIN COURSE

SELECT ONE

### JERK SPICED CHICKEN

smoked pineapple salsa | chive mash | miso braised leeks

### PATAGONIAN SQUID LINGUINE

anchovy | truss tomatoes | extra virgin olive oil

### WOOLOOMOOLOO DOUBLE CHEESE BURGER

pickled cucumber | smoked cheddar | usda prime beef & bacon patty

### CAJUN SPICED ARGENTINIAN SHORT RIBS ADDITIONAL \$10

horseradish mash | bacon & kale | peppercorn sauce

### ILLINOIS 300 DAY GRAIN FED USDA PRIME RIB EYE ADDITIONAL \$25

horseradish mash | bacon & kale | red wine jus

## DESSERT

SELECT ONE

### MOCHA TART

hazelnut frangipane | chocolate cremeux | coffee meringue

### CHOICE OF ICE CREAM WITH SELECTED TOPPINGS

fresh berries | chocolate pearls | almond flakes

**\$38++ per guest**

*kindly note that all menus are subject to change*