



Time to Dine Luncheon 2020 Menu

\$25 per person (excluding tax & tip)

Appetizers

(Choose one)

Crab Stuffed Shrimp

Lemon & white wine butter sauce

Quinoa & Beets

Rainbow quinoa, slow roasted beets, rehydrated raisins, toasted almonds, apricot vinaigrette

Potato & Spring Leek Bisque

Crispy leeks, E.V.O.O.

Pasta Fagioli

Burrata Fungo

Imported Buffalo milk mozzarella, local exotic Madura farms mushrooms, black lava salt, truffle essence

Entrees

(Choose one)

White Marble Farms Pork Ribeye

Apple, pear, peppadew pepper sauce over roasted potatoes

Banbury Cross Farm Chicken Limoncello

Panko battered breast of Chicken, over herb roasted potatoes, topped with steamed asparagus, in a lemon butter white wine sauce

Homemade Spinach Tagliatelle

Local exotic Madura farms mushrooms, grape tomatoes, spinach, porcini cream sauce

Ravioli Del Giorno

Chefs Daily Preparation

Montauk Flounder

3 citrus crust, roasted red pepper coulis, creamy saffron risotto, grilled asparagus, grape tomatoes

Veal Rollatini

Stuffed with spinach & mozzarella cheese, shitake mushrooms, sherry wine sauce, mashed potatoes, asparagus

Desserts

(Choose one)

Apple bread Pudding

Vanilla gelato & caramel

Tiramisu

