

Culinaire Room

November 4, 2024 – November 27, 2024

Starters

Soup of the Day - \$4

House Salad - \$5

Mixed Greens, Cherry Tomato, Cucumber, Carrot, & Crouton
Your Choice of Salad Dressing

Chopped Greek Salad - \$7

Mixed Greens, Red Onion, Baby Tomatoes, Feta Crumble, Croutons & a Red Wine Vinaigrette

Add Herbed Chicken \$3

Dressings: Ranch | Italian | Blue Cheese | Balsamic Vinaigrette

Focaccia of the Week

Artichoke Hearts and Sundried Tomato Focaccia - \$10

Artichoke Hearts, Olives, Capers, Sun Dried Tomato Tapenade, Mozzarella Cheese, and Greens

Sandwiches

Served with Seasoned Fries.

Roast Turkey - \$12

Open Faced Hot Sliced Turkey with Gravy and a Cranberry Chutney with Sweet Potato Fries on a Brioche Bun

Culinaire Room Bistro Burger* - \$12

1/3-pound Beef, Caramelized Onions, Sliced Tomato, Cheddar, Crisp Bacon,
Arugula, Garlic Mayo, on a Freshly Baked Bun

Mains

Served with choice of soup or side salad and freshly baked bread

Lamb and Falafel Mezza Plate** - \$12

Mixed Greens, Tomato, Shaved Onion, Olive Tapenade, Roasted Pepper Hummus, Babaganoush, Feta, and a Grilled Pita

Grilled Cider Glazed Boneless Pork Chop - \$12

Rosti Potato, Sauteed Swiss Chard & a Apple Pear Chutney

Baby Portobello Mushroom Farro Risotto - \$14

Cremini Mushroom, Peas, and a Farro Risotto with Parmesan

Seafood Crespelle*** - \$14

Salmon, Shrimp, Cod and Ricotta, Rolled Crepes Squash Medley, Wilted Spinach, and a Mornay Sauce

Grilled Salmon Fillet - \$14

With Roasted New Potatoes, Sauteed Brussels Sprouts, and a Citrus Compound Butter

Dessert

Apple and Cranberry Puff Pastry Galette - \$4.50

Plum Strudel - \$4.50

Beverages

\$2

Iced Tea

Lemonade

Juice

Apple or Orange

Soda

Coke, Diet Coke, Pepsi, Diet Pepsi, Sierra Mist, & Root Beer

Coffee or Tea Service

Regular or Decaf

(v) vegetarian | (vg) vegan

"Consuming raw or undercooked meats, poultry, seafood, or eggs might increase your risk of food borne illness"

** Nut Allergen Warning

***Shellfish Allergen Warning