



Pluckemin Inn Private Dining
Three Course Lunch \$45.00

To Start

Pluckemin salad; Three Meadows Farm lettuces, seasonal garnishes & dressing
or
Chef's daily soup, made of the freshest farmers ingredients
or
tuna tartare, ponzu, wontons & wasabi tabiko

Entrée

organic chicken breast, pommes puree, peas, carrots & jus
or
corn-fed NY strip steak, confit peanut potatoes, brocolini & Merlot reduction
or
sumac rubbed salmon, abalone mushrooms, savoy cabbage & pumpernickel

To Finish

Manjari chocolate bombe with raspberry sorbet
or
cinnamon panko - crusted apple strudel
with warm caramel and cinnamon honey ice cream
or
selection of seasonal sorbets with orange flower tuile

David C. Felton, Executive Chef
Joseph Gabriel, Pastry Chef