



Pluckemin Inn Private Events Lunch
Three Course \$39 Choice of appetizer, entrée and dessert
Parties 21 to 40 must select two choices for entrees

the start (pick 3)

Pluckemin Inn soup of the day

or

butter lettuce salad, blue cheese, pear, cashews & sesame dressing

or

Three Meadows Farm mixed baby greens & seasonal preparation

or

baby spinach salad, roasted beets, apple, manchego & walnuts

or

tuna tartare, cucumber, chile aioli, ponzu & tobiko caviar

entrée (pick 3)

grilled chicken sandwich, cabbage, tomato, cilantro & lime

or

smoked ham sandwich, eggplant, goat cheese, jalapeno & basil

or

brisket sandwich, red onion, cabbage & idiazabal

or

roast beef sandwich, tomato, horseradish & crème fraiche

or

rigatoni pasta, garbanzo, broccoli, roasted peppers & almond romesco

or

orecchiette, brussels sprouts, wild mushrooms & pecorino

to finish (pick 2)

cinnamon panko-crust ed apple strudel, warm caramel & cinnamon ice cream

or

warm Valrhona chocolate soufflé torte, salted caramel sauce & pecan-praline ice cream

or

Plucky cake, mocha-chocolate cake, coffee mascarpone & baileys whipped cream

or

tasting of seasonal ice creams or sorbets **(available for groups up to 20 guests)**

(Menu is subject to change without notice based on availability.)