



Pluckemin Inn Private Events Prix Fixe Lunch
Three Course \$49 Choice of appetizer, entrée and dessert

To 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
grilled shrimp, smoked paprika & garlic croutons
or
tuna tartare, cucumber, chile aioli, ponzu & tobiko caviar

Entrée (Pick 3)

Griggstown chicken breast, pomme puree, broccoli & chicken jus
or
Scottish salmon, fava beans, snap peas, fennel & arugula
or
orecchiette, brussels sprouts, wild mushrooms & pecorino
or
bucatini, sausage ragu, pangrattato & parmigiano
or
sirloin steak, pommes puree, spinach & beef jus - **\$7 SUPPLEMENT PER ORDER**
or
Maine lobster (SEASONAL PREPARATION)- **\$12 SUPPLEMENT PER ORDER**

To Finish (Pick 2)

cinnamon panko-cruste 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
Lemon Cheesecake, macerated strawberries, honey oat crumble, vanilla Chantilly
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.)