



Pluckemin Inn Private Events Lunch
Three Course \$45 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

acquerello risotto, English peas, chorizo, crème fraiche, mint

entrée (pick 3)

roast pork banh mi, pickled vegetables, jalapeno, pate, herbs, tasso aioli

or

rigatoni pasta, wild mushrooms, asparagus, pine nuts, goat cheese, rosemary

or

daily sandwich special

or

fish & chips, beer battered cod, malted vinegar, gribiche

to finish (pick 2)

milk & dark chocolate mousse, vanilla ice cream, chocolate crumbs

or

cheesecake, apple compote, caramel, cinnamon 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.)