



Pluckemin Inn Private Events Prix Fixe Lunch
Three Course \$55 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
grilled shrimp, shishitos, arugula, pumpkin seed, mole poblano
or
yellowfin tuna crudo, cucumber, radish, kimchi, thai basil

Entrée (Pick 3)

Griggstown chicken breast, roasted red potatoes, broccoli
or
scottish salmon, beluga lentils, swiss chard
or
rigatoni pasta, wild mushrooms, asparagus, pine nuts, goat cheese, rosemary
or
sirloin steak, pommes puree, spinach - **\$15 SUPPLEMENT PER ORDER**
or
Maine lobster (SEASONAL PREPARATION)- **\$MP**

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.)

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