



Pluckemin Inn Private Events Prix Fixe Lunch
Three Course \$65 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, garlic butter, arugula
or
yellowfin tuna poke, pineapple, sesame, hot cherry peppers, yuzu, bonito

Entrée (Pick 3)

Griggstown chicken breast, roasted red potatoes, broccoli rabe
or
scottish salmon, gigante beans, Tuscan kale, herb pesto
or
paccheri pasta, beef ragu, parmesan, rosemary
or
sirloin steak, pommes puree, brussels sprouts - **\$15 SUPPLEMENT PER ORDER**
or
Maine lobster (SEASONAL PREPARATION)- **\$MP**

To Finish (Pick 2)

tiramisu, mascarpone mousse, flourless chocolate cake, chocolate ice cream, chocolate sauce
or
Apple pie, honey oat streusel, vanilla ice cream, caramel sauce
or
Cranberry lemon mousse, cranberry lemon curd, cranberry compote, lemon sorbet
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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