



SAMPLE MENU

Gourmet Express Luncheon

First Course Choices

Spring Mix, Radicchio, Frisée & Candied Walnuts
With Smoked Goat Cheese in Honey Cider Vinaigrette

~or~

Soup du Jour
Please ask your server
for today's freshly prepared soup

Ask Your Server for Our Reserve Wine List

All Luncheon Entrees served with Chef's accompaniments
Coffee & Tea are included with your meal
Espresso \$3.00 ~ Cappuccino \$4.00
Food and beverages are subject to 12% service charge & sales tax
Gratuities are optional, thank you

Entrée Choices

Roasted Beef Tenderloin
In a Red Wine Shallot Reduction
& Mushrooms
Suggested Wine: Cabernet Sauvignon

~or~

Green Peppercorn Encrusted Pork
With Pan Seared Chard
In a Balsamic Reduction
Suggested Wine: Pinot Noir

~or~

Grilled Breast of Chicken
With Eggplant, Roasted Red Pepper, Arugula,
Fennel & Smoked Goat Cheese
Suggested Wine: Sangiovese

~or~

Pan Seared Salmon
Encrusted with Parmesan Potato in Orange Beurre Blanc &
Garnished with a Trio of Caviar
Suggested Wine: Chardonnay

~or~

Fennel Flan
With Grilled Vegetables & Morel Mushrooms
In Fennel Reduction
Suggested Wine: Sauvignon Blanc

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Wine Train
Freshly Created Desserts

Kelly Macdonald
Executive Chef

www.winetrain.com or 1.800.427.4124