

GROVE BUSINESS LUNCH

\$35 per person (exclusive of tax + gratuity)

STARTER

- ✘ Arugula salad w/ shaved fennel + dried cherries
- ✘ Grove green salad w/ cheddar toast
- ✘ Iceberg salad w/ bacon + blue cheese + buttermilk dressing
- ✘ Seasonal soup
- ✘ Fresh tomatoes w/ shaved parmesan + olive oil + sea salt
- ✘ Chilled asparagus w/ lemon + goat cheese
- ✘ Wild mushroom risotto
- ✘ Fettuccine w/ red shrimp + Swiss chard

MAIN COURSE

- ✘ Petit filet w/ potatoes + asparagus
- ✘ Roasted chicken w/ yukon potatoes + herbs
- ✘ Braised duck legs w/ mushrooms + baby turnips
- ✘ Atlantic salmon w/ spicy greens + vinaigrette
- ✘ Gulf redfish w/ black eyed peas + aioli
- ✘ Texas striped bass w/ brussels sprouts + pancetta

- ✧ Pecan pie w/ sweet cream
- ✧ Lemon meringue pie w/ berries
- ✧ Banana caramel sundae
- ✧ Bread pudding w/ crème anglaise
- ✧ Flourless chocolate cake