



3 COURSE FAMILY STYLE DINNER MENU

1st Course

Host's Choice of Two

House Artisan Greens – *balsamic vinaigrette, tomatoes, cucumbers, julienned carrots, red onions*

Roasted Beet Salad – *crushed pistachios, goat cheese, white balsamic glaze*

Eggplant Chips – *herbed yogurt, pomegranate molasses*

Pistachio Crusted Scallops – *pineapple-raisin chutney*

2nd Course

Host's Choice of Two

Grilled Flatiron

Mushroom and Tomato Sauté

-OR-

Pan Roasted Steelhead Trout

Citrus Gastrique

-OR-

Diablo Chicken Thighs

Greek Salad

Served with roasted potatoes and seasonal vegetables

3rd Course

A Selection of house made desserts



4 COURSE FAMILY STYLE DINNER MENU

1st Course

Cheese & Charcuterie

Chef's selection

2nd Course (Host's Choice of Two)

House Artisan Greens – *balsamic vinaigrette, tomato, cucumber, julienned carrot, red onion*

Roasted Beet Salad – *crushed pistachios, goat cheese, white balsamic glaze*

Eggplant Chips – *herbed yogurt, pomegranate molasses*

Pistachio Crusted Scallops – *pineapple-raisin chutney*

3rd Course (Host's Choice of Two)

Grilled Flatiron

Mushroom and Tomato Sauté

-OR-

Pan Roasted Steelhead Trout

Citrus Gastrique

-OR-

Diablo Chicken Thighs

Greek Salad

Served with roasted potatoes and seasonal vegetables for the table

Dessert

A Selection of house made desserts



3 Course Set Lunch Menu

Choice of Appetizer

Roasted Beet Salad

Or

Eggplant Chips

Choice of Main

Merguez Lamb Burger

Spinach, fontina, red pepper sauce, grilled red onion, tomato

Choice of house salad, poplar bluff frites or soup

Or

Pan Roasted Diablo Chicken Thighs

Poplar bluff frites, roasted garlic aioli, petite greens

Or

Feature Pasta

Choice of Dessert

Dark Chocolate & Hazelnut Praline Tart

Salted caramel gelato, honeycomb

or

Feature Crème Brulee



4 Course Set Lunch Menu

Choice of Appetizer

Roasted Beet Salad

Or

Eggplant Chips

~

Choice of Main

Merguez Lamb Burger

Spinach, fontina, red pepper sauce, grilled red onion, tomato

Choice of house salad, poplar bluff frites or soup

Or

Pan Roasted Diablo Chicken Thighs

Poplar bluff frites, roasted garlic aioli, petite greens

Or

Feature Pasta

Rustic baguette

~

Third Course

House Selection of Cheese and Charcuterie

~

Choice of Dessert

Dark Chocolate & Hazelnut Praline Tart

Salted caramel gelato, honeycomb

Or

Feature Crème Brulee



Vin Room Canapés Menu

Cheese Plate

Selection of cheeses, crostini & compotes

Charcuterie Plate

Selection of cured meats, pickles & grainy mustard

Crudités Platter Raw

Fresh vegetables, house made dip

Poplar Bluff Pomme Frites

Roasted garlic aioli

Olives

House marinated

Roasted Artichoke Dip

Cream cheese, house made tortilla chips

Roasted Beet Medallions

Goat cheese and crushed pistachios

Chickpea Fritter

Mint Yogurt

Eggplant Chips

Herb yogurt & pomegranate molasses

Oysters

classic mignonette

Lobster Nachos Platter

Pico de gallo & valentina hot sauce

Paprika Grilled Prawns

Romesco sauce, salsa verde

Pistachio Crusted Scallop

Raisin & pineapple chutney

Lamb Merguez Balls

Roasted pepper purée, mint yogurt

Grilled Flat Iron Steak Crostini

Caramelized shallot jus

Pork Short Rib Sliders

Smoky chipotle sauce

Seasonal Cold Feature

Seasonal Hot Feature

Sweets

House made selection of bite size desserts