

RHONE RANGERS EXPERIENCE

Sunday February 17th 2019

Luncheon Buffet

Chef Jeffery C. Scott

SYRAH BRAISED PRIME BEEF SHORT RIB

GLAZED CARROTS, BACON LARDONS, POMMES de TERRE

BRINED & OAK SEARED CHICKEN THIGHS

BLACK EYED PEAS, BOURBON-GREEN PEPPERCORN GLACÉ

TRUFFLE SCENTED POLENTA GRATIN

MASCARPONE, PARMESAN REGGIANO

THYME ROASTED GOLDEN BEET SALAD

BARREL AGED FETA, SHAVED FENNEL CANDIED HAZELNUTS
AGED SHERRY VINAIGRETTE

PORCINI MUSHROOM BISQUE

ARTISAN & FARMSTEAD CHEESES

HUSH HARBOR BAGUETTE, DRIED FRUITS, MARCONA ALMONDS

