

HOBNOB

restaurant

GROUP LUNCH MENU SPRING 2017

APPETIZERS

SOUP DU JOUR

INSPIRED BY THE SEASON

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SIMPLE GREEN SALAD

*CHEF'S CHOICE OF VINAIGRETTE &
GARNISH*

ENTRÉES

CRISP SKIN CHINOOK SALMON

*CARAMELIZED ONION & TOMATO TART,
GRILLED ASPARAGUS,
TOMATO & CAPER VINAIGRETTE*

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SIGNATURE SHEPHERD'S PIE

*BEEF TENDERLOIN TIPS,
SEASONAL VEGETABLES, RICH BEEF JUS,
YUKON GOLD POTATO PURÉE*

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ROASTED SUPRÈME OF CHICKEN

*YUKON GOLD POTATO PURÉE,
BUTTER GLAZED ASPARAGUS,
SIMPLE JUS*

DESSERT

HONEY, THYME & VANILLA SCENTED CRÈME BRÛLÉE

SERVED WITH FRESH BERRIES

\$38.00

EXECUTIVE CHEF
STEVE SPERLING

SOUS CHEF
TYLER ARCHER