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# Sur-Lie

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## Group lunch sample group menu

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### First Course

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**Beet salad w/** roast beet + cauliflower + beet puree + frisee + ginger vinaigrette + goat cheese crouton

**Parsnip-apple soup w/** pork belly + crispy leek + apple gel

**Tuna carpaccio "nicoise" w/** black olive powder + potato crisps + shallot  
pickled green bean + quail egg + lemon-thyme oil

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### Second Course

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**Organic chicken w/** brussel spout leaves + sweet potato fondant + cipollini + port demi glace

**Seared scallops w/** parsnip puree + shiitake mushroom + leek + poached apple + brown butter

**Gnocchi w/** sage brown butter + butternut squash + fennel + house ricotta + roast cherry tomato

**Short rib burger w/** smoked bacon + aged cheddar + brioche bun + caramelized onion-tomato jam

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### Dessert Course

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**Maple crème brûlée w/** maple tuile + maple gel + apple butter

**Chocolate-coffee dome w/** pecan brittle + chocolate crumble + espresso ice cream + fresh berries

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**\$45 per guest not including taxes and gratuity**

**Steak option available for extra \$10 per guest that enjoys the steak**

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# Sur-Lie

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## Group dinner sample menu

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### First Course

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**Beet salad w/** roast beet + cauliflower + beet puree + frisee + ginger vinaigrette + goat cheese crouton

**Parsnip-apple soup w/** pork belly + crispy leek + apple gel

**Tuna carpaccio "nicoise" w/** black olive powder + potato crisps + shallot  
pickled green bean + quail egg + lemon-thyme oil

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### Second Course

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**Duck w/** confit duck leg + port poached pear + date reduction + parnsip + duck breast+ spiced beets

**Organic chicken w/** brussel spout leaves + sweet potato fondant + cipollini + pork belly + port demi glace

**Seared scallops w/** parsnip puree + shiitake mushroom + leek + poached apple + brown butter

**Gnocchi w/** sage brown butter + butternut squash + fennel + house ricotta + roast cherry tomato

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### Dessert Course

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**Maple crème brûlée w/** maple tuile + maple gel + apple butter

**Chocolate-coffee dome w/** pecan brittle + chocolate crumble + espresso ice cream + fresh berries

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**\$52 per guest not including taxes and gratuity**

**Steak option available for extra \$10 per guest that enjoys the steak**

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# Sur-Lie

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## Family style

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### First Wave

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#### Choice of:

**Beet salad w/** roast beets + cauliflower + beet purée + frisee + ginger vinaigrette + goat cheese crouton |

or

**Parsnip-apple soup w/** pork belly + crispy leek + apple gel

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### Second Wave

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#### Platters of:

**fresh oysters w/** mignonette + hot sauce + citrus + horseradish

**seared scallops w/** parsnip puree + shiitake mushroom + leeks + poached apple + brown butter

**charcuterie w/** cheese + house preserve + pickled vegetables + foie gras torchon

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### Third Wave

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#### Platters of:

**Chateaubriand w/** mixed mushrooms + roast shallots + sauce au poivre

**Halibut w/** miso beurre blanc + lemon confit + fish roe

**Duck duo w/** local roast duck breast and confit leg + diablo sauce

**Butternut squash gnocchi w/** sage brown butter + fennel + reggiano

**Potato gallet mixed vegetable sides**

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### Dessert Wave

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#### Platters of:

House desserts + sorbet & ice cream + fresh fruit

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**\$75 per guest not including tax and gratuity**