



Elaine's Holiday Luncheon

THREE COURSE MENU
\$48 per person

(+ tax & 20% grat.)

add a glass of wine- \$55pp

10 person minimum

Appetizers

Holiday Salad

mixed greens, pear, dried cranberries, crumbled blue cheese, candied walnuts, honey-vinaigrette

Butternut Squash Soup

Grilled Artichoke Hearts

Main Course

Chicken Milanese

breaded chicken cutlet, arugula, tomato, red onion, shaved parmigiano

Norwegian Salmon

orange & braised fennel, spinach, lemon & pine nut couscous

Short Rib Rigatoni

braised short ribs, ricotta, provolone cream

Eggplant Parmigiana

Cous Cous Bowl

couscous, arugula, red currant, pumpkin seeds, corn, cherry tomato, provolone, basil-buttermilk dressing (add grilled chicken or shrimp)

Skirt Steak

salmoriglio sauce, fries +8

Classic Elaine Burger

caramelized onions, American cheese, special sauce, pickle & fries

Dessert

Cannoli Tiramisu Gelato

coffee tea