

DAY EVENTS

MONDAY THRU FRIDAY

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WA
FROST
AND
COMPANY



Gluten Free - GF

IF YOU ARE OFFERING A SOUP OR SALAD COURSE, WE ASK THAT YOU CHOOSE ONE FOR THE ENTIRE GROUP. WITH THE ENTREE/DESSERT COURSE YOU MAY SELECT UP TO THREE AND WE WILL PRINT A MENU FOR YOUR GUESTS TO SELECT FROM THE EVENING OF THE EVENT.

THANK YOU

SOUP OR SALAD

Soup of the Day
cup 6.00 bowl 8.00

Baby Lettuces and Herbs
mixed herbs, sunflower seeds, champagne vinaigrette **GF**
7.00 / 12.00

Endive Salad
parmigiano reggiano, mint, anchovy-caper citronette **GF**
8.00 / 13.00

Chicken Salad
apple, cranberry, celery, pecan, curry aioli, bib lettuce **GF**
13.00 / 17.00

Steak Salad
Napa cabbage, red pepper, carrots, scallion, fresno, ginger, cilantro **GF**
15.00 / 19.00

Insalata Frutti di Mare
butter lettuce, shrimp, scallops, calamari, fennel, red onion, lemon **GF**
15.00 / 22.00

ADDITIONS:
chicken 5 / steak 8 / shrimp 7

IF YOU WOULD LIKE TO ADD AN ADDITIONAL COURSE, SUCH AS CHEESE OR A STARTER PLEASE VIEW OUR FULL DINING ROOM MENU.

THANK YOU

ENTREES

Roasted Cauliflower

farrotto, tomato agrodolce, raisins, capers, ricotta, mint
16.00

Torchio Pasta

peas, wild mushrooms, pearl onions, lemon butter, pecorino
15.00

Bouillabaisse

Provencal style fish stew, mussels, shrimp, garlic, saffron, toasted baguette, rouille
17.00

Roasted Chicken

chicken breast, broccoli rabe, pearl onions, garlic, chili flakes, lemon jus **GF**
18.00

Grilled Bistro Steak

chive potato puree, cabernet demi-glace, watercress, radish **GF**
22.00

Curry Chicken Salad Sandwich

apple, cranberry, celery, pecan, green onion sesame seed bun
14.00

Old Bay Spiced Shrimp Sandwich

deep fried, tarragon tartar, lettuce, tomato, onion, spicy cocktail sauce, lemon, ciabatta bread
15.00

DESSERT

*Contains Nuts

* **Cherry Clafoutis** 8
crème fraîche ice cream, cherry gel, almond and ginger crumble

* **Bananas Brûlée GF** 7
cherries, bourbon caramel sauce, pistachio ice cream, candied pistachio

Chocolate Flourless Torte **GF** 7
blueberry sorbet, macerated summer berries

White Chocolate Panna Cotta 8
stone fruit, hibiscus consommé, poppy seed granola

Classic Crème Brûlée - GF 7
baked custard with Madagascar vanilla beans, topped with caramelized sugar