



# PLUMPJACK

CAFE

## Three Course Plated Dinner

### First Course

(Pre-select one item)

Chef's Seasonal Soup  
Crème Fraiche, Chives

Salad of Seasonal Greens  
Toasted Walnuts, Goat Cheese, Sherry  
Vinaigrette

### Second Course

(Pre-select two items)

Grilled New York Steak  
Pomme Puree, Pinot Noir Glaze

Pan Seared Loch Duart Salmon  
Seasonal Vegetables, Caramelized Fennel Broth

Roasted Breast of Chicken  
Parmesan Polenta, Seasonal Vegetable Ragout,  
Thyme Jus

Cheese Risotto  
Foraged Mushrooms, Truffle Oil

### Dessert

(Pre-select one item)

Warm Seasonal Fruit Crisp  
Vanilla Ice Cream

Warm Chocolate Cake  
Coffee Streusel, Chantilly Cream

Crème Brulee  
Assorted Cookies

**\$60.00 per person**

**Plus 20% Service Charge and 8.5% Sales Tax**

**Seasonal Changes May Occur Prior to the Event Date**

**Executive Chef - Rick Edge**