

# Stella Mare's

## Sample of a Two or Three Course Plated Lunch Menu

Guests are presented with a customized, printed menu based on your selections.  
(No pre order is necessary)

### Selection of Starters to choose from

*Caesar Salad...Hearts of romaine tossed with freshly grated Parmesan cheese*  
*Mixed greens with red flame grapes, Fontina cheese and a sherry walnut vinaigrette*  
*Baby spinach salad with pear, crumbled pancetta, dry ricotta and a Muscat vinaigrette*  
*Endive & apple salad with bacon, blue cheese, toasted pecans, and honey mustard vinaigrette*  
*Lobster bisque with cognac crème fraiche*  
*Spinach salad with shaved strawberries and fennel, goat cheese, roasted hazelnuts and a lavender-balsamic vinaigrette*

### Selection of Entrées to choose from

*Grilled salmon with a Chardonnay watercress sauce, saffron risotto and grilled asparagus*  
*Roasted halibut with sautéed onions & tomatoes with Israeli couscous in a white wine sauce*  
*Crab stuffed Sole filet with a lemon saffron cream, sautéed spinach, julienne carrots & roasted potatoes*  
*Coq au vin ...French fricassée of chicken cooked with red wine, lardons and mushrooms served with garlic mashed potatoes*  
*Braised beef ribs with roasted root vegetables and garlic mashed potatoes*  
*Grilled salmon in a Chardonnay herb sauce served with mushroom risotto and baby carrots*  
*Grilled salmon with wild mushrooms, baby green beans and roasted potatoes*  
*Pan roasted halibut with sun-dried tomato tapenade, on a lobster croquette with ratatouille and a saffron lobster broth*  
*Boeuf Bourguignon ...Traditional French beef stew with garlic, pearl onions, carrots, mushrooms, served with garlic mashed potatoes*  
*Prosciutto and Fontina cheese stuffed chicken breast with a potato mousseline, sautéed garlic spinach and a tarragon beurre blanc*  
*Roast chicken stuffed with oven-dried tomatoes, basil, & goat cheese, rosemary whipped potatoes, a trio of vegetables and an herb beurre blanc*  
*Sautéed Sea Bass with a fava bean, clams, tomato & lemon salad, potato mousseline and saffron cream sauce*

### Selection of Desserts to choose from

*Chocolate torte with a walnut, pecan and almond crust*  
*Individual chocolate cake, chocolate mousse, raspberries and chocolate glaze, with vanilla bean and raspberry sauce*  
*Lemon cake with lemon curd filling, caramelized mascarpone cream and a vanilla sauce*  
*Warm country apple tart with vanilla gelato and caramel sauce*

Prices do not include Facility Fees, 7.75% Sales Tax and 20% Gratuity  
2012 Pricing