

GROUP DINING COLLECTION

Menus for Lunch and Dinner

Lunch | 1
Dinner | 3



**UNION
BANK
INN**

Premier Lunch 38

Prices shown are per person

Please advise of any dietary restrictions or special requests

FIRST COURSE**Spiced Orange & Arugula**

Wild Arugula, Orange Clove Vinaigrette, Fennel, Red Onion, Poppy Seeds

SECOND COURSE**Chicken Feta Florentine**

Spinach and Feta Stuffed Breaded Chicken Breast, Roasted Baby Potatoes, Pan Seared Brussel Sprouts

-OR-

Seared Salmon

Pan Seared Atlantic Salmon, Dill Risotto, Seasonal Vegetables, Grilled Lemon

THIRD COURSE**Chef's Choice Dessert**

Our Chef's Daily Inspired Dessert

Deluxe Lunch 48

Prices shown are per person

Please advise of any dietary restrictions or special requests

FIRST COURSE**Spiced Orange & Arugula**

Wild Arugula, Orange Clove Vinaigrette, Fennel, Red Onion, Poppy Seeds

-OR-

Southern Chicken Bites

Chef's Original Buttermilk Fried Chicken Served with Peppercorn Ranch, Pickled Shallots and Garlic Arugula

SECOND COURSE**Chicken Feta Florentine**

Spinach and Feta Stuffed Breaded Chicken Breast, Roasted Baby Potatoes, Pan Seared Brussel Sprouts

-OR-

Seared Salmon

Pan Seared Atlantic Salmon, Dill Risotto, Seasonal Vegetables, Grilled Lemon

-OR-

Ratatouille

Baked Ratatouille, Quinoa Pilaf, Honey Stewed Cherry Tomato

THIRD COURSE**Chef's Choice Dessert**

Our Chef's Daily Inspired Dessert

Executive Lunch 58

Prices shown are per person

Please advise of any dietary restrictions or special requests

FIRST COURSE

Spiced Orange & Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel, Red Onion, Poppy Seeds

-OR-

Southern Chicken Bites

Chef's Original Buttermilk Fried Chicken Served with Peppercorn Ranch, Pickled Shallots and Garlic Arugula

-OR-

Soup de Jour

Seasonally Inspired Soup Served with House Made Buttermilk Crackers

SECOND COURSE

Chicken Feta Florentine

Spinach and Feta Stuffed Breaded Chicken Breast, Roasted Baby Potatoes, Pan Seared Brussel Sprouts

-OR-

Seared Salmon

Pan Seared Atlantic Salmon, Dill Risotto, Seasonal Vegetables, Grilled Lemon

-OR-

Steak Frites

AAA Striploin, Sauteed Mushrooms, Garlic Roasted Ciabatta Bread & Inn-Cut Fries

THIRD COURSE

Chef's Choice Dessert

Our Chef's Daily Inspired Dessert

Premier Dinner 84

Prices shown are per person

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FIRST COURSE

Amuse Bouche

Daily Chef Inspired

SECOND COURSE

Classic Caesar

Inn-Made Dressing, Herb Croutons, Crispy Capers, Grana Padano, Pancetta Crisp

-OR-

Spiced Orange and Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel, Red Onion, Poppy Seeds

-OR-

Butternut and Sage

Lightly Spiced Butternut Squash Soup, Crème Fraiche and Sage

THIRD COURSE

Lemon Sorbet

Fiesta Sparkling Wine

FOURTH COURSE

Lamb Shank

Juniper and Sage Braised Lamb Shank, Red Wine Braised Cabbage, Roasted Turnips

-OR-

Organic Chinook Salmon

Certified Organic Farmed Chinook Salmon, Lemon Saffron Risotto, Blistered Cherry Tomato, Sautéed Mushrooms, Fennel Chutney

-OR-

Florentine Chicken Supreme

Spinach and Feta Stuffed Chicken Supreme, Boar Bacon Seared Brussel Sprouts, Butter Seared Gnocchi

FIFTH COURSE

Chef's Dessert Feature

Daily Inspired

Deluxe Dinner 94

Prices shown are per person

Please advise of any dietary restrictions or special requests

FIRST COURSE**Amuse Bouche**

Daily Chef Inspired

SECOND COURSE**Classic Caesar**

Inn-Made Dressing, Herb Croutons, Crispy Capers, Grana Padano, Pancetta Crisp

-OR-

Spiced Orange and Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel, Red Onion, Poppy Seeds

-OR-

Butternut and Sage

Lightly Spiced Butternut Squash Soup, Crème Fraiche and Sage

THIRD COURSE**Winding Road Perogies**

Winding Road Cheesery's Alpine Hard Cheese "Joseph" Filled Perogies, Chive Crème Fraiche, Pancetta

-OR-

Braised Short Rib

Braised Beef Short Rib, Horseradish Parsnip Puree, Roasted Beets, Pickled Mushrooms, Red Currants

FOURTH COURSE**Beef Wellington**

Petit Tender Wellington, Pomes Puree, Asparagus, Madeira Glace de Viande

-OR-

Organic Chinook Salmon

Certified Organic Farmed Chinook Salmon, Lemon Saffron Risotto, Blistered Cherry Tomato, Sautéed Mushrooms, Fennel Chutney

-OR-

Florentine Chicken Supreme

Spinach and Feta Stuffed Chicken Supreme, Boar Bacon Seared Brussel Sprouts, Butter Seared Gnocchi

FIFTH COURSE**Chef's Dessert Feature**

Daily Inspired

Executive Dinner 104

Prices shown are per person

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FIRST COURSE**Amuse Bouche**

Daily Chef Inspired

SECOND COURSE**Grilled Endive & Beet**

Grilled Endive, Roasted Beets, Apple, Pickled Shallots, Feta, Toasted Walnuts, Lemon Dijon Dressing

-OR-

Butternut and Sage

Lightly Spiced Butternut Squash Soup, Crème Fraiche and Sage

THIRD COURSE**Winding Road Perogies**

Winding Road Cheesery's Alpine Hard Cheese "Joseph" Filled Perogies, Chive Crème Fraiche, Pancetta

-OR-

Braised Short Rib

Braised Beef Short Rib, Horseradish Parsnip Puree, Roasted Beets, Pickled Mushrooms, Red Currants

FOURTH COURSE**Lemon Sorbet**

Fiesta Sparkling Wine

FIFTH COURSE**Lamb Shank**

Juniper and Sage Braised Lamb Shank, Red Wine Braised Cabbage, Roasted Turnips

-OR-

Ratatouille

Baked Ratatouille, Quinoa Pilaf, Honey Stewed Cherry Tomatoes

-OR-

Bison Striploin

Saskatoon Glace de Viande, Maple Glazed Carrots, Roasted Tri-Color Potatoes

-OR-

Swordfish

Persian Lime Scented, Cajun Cous Cous, Fennel, Carrot, Tart Red Currant Gastric

SIXTH COURSE**Chef's Dessert Selection**

Daily Inspired