

*PRIVATE  
DINING LUNCH*



THYME

There are more than 100 different varieties of thyme. In my kitchen, it has a spot in almost every dish.

*TWO COURSE LUNCH*

All pricing includes coffee service

Pre-selected starter  
and choice of two sandwiches

45

Pre-selected starter  
and choice of two entrées

50

Choice of sandwich or entrée  
and choice of two desserts

50

*THREE COURSE LUNCH*

Pre-selected starter  
choice of two sandwiches  
choice of two desserts

55

Pre-selected starter  
choice of two entrées  
choice of two desserts

60

*STARTER*

**POTATO CHOWDER**

Chicken chorizo, clams, fennel, celery, brioche

**ROASTED ACORN SQUASH SOUP**

Apple walnut compote, brown butter foam, thyme

**WERP FARM GREENS**

Garden lettuce, seasonal vegetables, pear cider vinaigrette

**NO MI CAESAR**

Baby gem, red endive, parmesan, rye shards  
three peppercorn dressing

**ROMAN GNOCCHI**

Pecorino stagionato, mushroom duxelle, tomato concassé  
gordal olive, caper, arugula

*ENTREE*

*All entree items are served with  
Chef's daily preparation of vegetables*

**MARKET FISH**

Pan-seared, shallot jam

**AMISH CHICKEN**

Slow roasted, natural chicken jus

**FALL CARBONARA**

Black pepper tagliatelle, pancetta, swiss chard, parmesan

**GRASS-FED SKIRT STEAK**

Grilled, caramelized onion jus

*SIDES*

braised kale | three sisters polenta  
roast carrots | pomme frites

8 EACH

*SANDWICH*

**TURKEY MELT**

Gruyère, pickled red onion  
cranberry aioli, turkey jus, parker house roll

**GRILLED EGGPLANT PARM**

Fennel & san marzano tomato spread, pesto, provolone

**NO MI WAGYU BURGER**

Smoked blue cheese, crispy onions, spicy aioli, sesame bun

*DESSERT*

**PARK SWEETS**

Chef's collection of house made cookies and confections

**APPLE TART**

Caramel apple, cream cheese pastry cream, pomegranate  
rosemary pumpkin seed streusel, toasted marshmallow

**PECAN TART**

Brown butter custard, manhattan reduction, bourbon cherries  
whipped white chocolate ganache

**BOURBON & CHOCOLATE MOUSSE BOMBE**

Pecan praline feuilletine, bourbon caramel, cocoa nib coulis, meringue

**SORBET TRIO**

Roasted pear, satsuma, concord

**ICE CREAM TRIO**

80% bitter chocolate, spiced pumpkin chai, gingersnap