



# HIGHLAWN PAVILION

## \$59 PRIX FIXE GROUP LUNCH MENU

### *Appetizers*

HOUSE-SMOKED SALMON WITH GRILLED ONION REMOULADE

MIXED BABY GREENS WITH VIINAIGRETTE

FRESH MOZZARELLA WITH VINE RIPENED TOMATOES  
Balsamic Reduction

ICED OYSTERS ON THE HALF-SHELL WITH MIGNONETTE

SOUP SPECIAL OF THE DAY

### *Entrées*

ORGANIC FREE-RANGE CHICKEN

Roasted Baby Brussels Sprouts, Applewood Smoked Bacon, Parsnip-Pear Purée,  
Onion Marmalade, Maple Cider Glaze

FAROE ISLANDS SALMON

Marinated Shiitake Mushrooms, Baby Bok Choy, Coconut Forbidden Rice,  
Ginger-Lemongrass Emulsion

HOMEMADE ORICCHIETTE

Bison Ragout, Spanish Chorizo, Cherry Tomatoes, Root Vegetables, Pecorino Romano

GRILLED FILET MIGNON

Pearl Onions, Haricots Vert, Thumbelina Carrots, Mashed Potatoes, Bordeaux Reduction

CHEF'S LATEST VEGAN CREATION

### *Dessert*

HIGHLAWN PAVILION DESSERT SAMPLER

**\$59 PER PERSON**

Plus New Jersey sales tax & a suggested 20% gratuity.

Chef's assortment of hors d'oeuvres at an additional \$12.50 per person

Items on this menu are subject to change dependent on market availability.

Any beverages are additional to the guest check.

*This menu applies for à la carte small group events from 12 to 25 guests only.*

*A minimum 24-hour advance reservation is required for this menu.*