

THE RICHARD & HELEN  
THOMAS CLUB

Spring 2025

# LUNCH

forty five dollars per person  
includes an appetizer, entree, and coffee, tea or soda  
credit card only

**tomato & feta soup** ✓

chive

**apple salad** ✓ AVG

pecans, goat cheese, apple cider vinaigrette

**pesto pasta salad** ✓

roasted zucchini, kalamata olives, basil, mozzarella, paprika oil

**salmon salad** AVG

little gem lettuce, cucumber, kalamata olives, cherry tomato, pickled red onion, avocado, roasted red pepper, feta, house made ranch

**stuffed french toast** ✓

lemon mascarpone, brioche, whipped cream, berries, mint

**chicken & prosciutto saltimbocca** AVG

English peas, sage

**parisian gnocchi** ✓

vodka sauce, asparagus, green beans, ricotta salata, pea shoots

## DESSERT

**lemon tart** ✓

glazed berries, fresh mint

**berry trifle** ✓

cream cheese, short cake, muddled berries, fresh mint

**seasonal fresh fruit** ✓ V<sup>2</sup> AVG

**sorbet + gelato** ✓ V<sup>2</sup> AVG

seasonal flavors

Consuming raw or undercooked meat, poultry, seafood, fish, shellfish or eggs, may increase your threat to food borne illness, especially if you have a medical condition.

EXECUTIVE CHEF LEO MOSLEMIAN

✓ VEGETARIAN ✓<sup>2</sup> VEGAN AVG AVOIDING GLUTEN

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# DESSERT

## lemon tart

glazed berries, fresh mint

## berry trifle

cream cheese, short cake, muddled berries, fresh mint

## seasonal fresh fruit

## sorbet + gelato

seasonal flavors

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VEGETARIAN



VEGAN



AVOIDING GLUTEN