

# THE UMSTEAD HOTEL & SPA

## LUNCH BUFFET MENU

### SUMMER

#### DISPLAY STATION

THE UMSTEAD GARDEN VEGETABLE CRUDITE, PESTO RANCH  
SELECTION OF FRESHLY BAKED LA FARM BREADS

#### SOUPS & SALADS

“PHO BROTH,” SAVORY SPICES, SCALLIONS, SHRIMP  
SUMMER SQUASH VICHYSOISE, BACON, BLACK EYE PEAS  
WATERMELON, HICKORY GROVE, PINE NUTS, POMEGRANATE  
THE UMSTEAD ANTIPASTO, LOCAL CHEESES, VEGETABLE PICKLES  
YOUNG LETTUCES, PICKLED CHERRY, PISTACHIO, AGED BALSAMIC

#### ENTREES

ROASTED STRIP STEAK, CHIMICHURRI, CABERNET JUS  
BRAISED SHORT RIB, TOMATO PUREE, BACON, SMOKED MUSHROOMS  
ROASTED GROUPER, SWEET PEPPERS, CRAB, BOUILLABAISSE, SAFFRON  
ROASTED HEN, CREAMY POLENTA, SUMMER VEGETABLES, NATURAL JUICES

#### SIDES

WILD RICE PILAF  
CURRIED FIELD PEAS  
BROCCOLINI, LEMON, CHILI PEPPER

#### DESSERTS

MANGO MOUSSE, COCONUT CAKE, PASSION FRUIT CREAM  
DARK CHOCOLATE CUSTARD, CRUNCHY PEANUT BUTTER WAFER  
FRESH STRAWBERRY TART, SHORTBREAD, VANILLA CRÈME FRAICHE  
SELECTION OF ARTISAN CHEESES, HOUSE MADE JAM

SOUP & SALAD \$14

FULL BUFFET \$22