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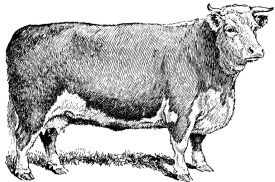
# LUNCH BUFFET 148

ADD 20 FOR REGULAR COFFEE OR TEA

DAILY CRAFTED SELECTION OF FRESH SALAD, APPETIZERS,  
ARTISAN CHARCUTERIE & SEASONAL DESSERTS



BISTRO LAURENT TOURONDEL



## A FEW WORDS ABOUT OUR STEAKS...

All of our beef is USDA, Certified Black Angus, or Australian 120-day grain fed, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees with herb butter.

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### BUFFET WITH A CHOICE OF SANDWICH 188

Regular coffee or tea included

#### 7 Peppercorn Crusted Black Angus Burger

blue cheese, caramelized onions,  
bacon, BBQ sauce

#### Roasted Turkey Panini

pont l'evêque cheese, rocket, green apple,  
walnut, white wine grain mustard

#### Southern Creole Fish Sandwich

fried sole filet, shaved lettuce, tomato,  
pickles, tartar sauce

#### Short Rib Bao Buns

pickled jalapeno chimichurri & watercress

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### BUFFET WITH A CHOICE OF MAIN COURSE 258

Regular coffee or tea included

#### USDA Hanger Steak (6oz)

citrus mustard marinade, bacon avocado relish

#### Norwegian Salmon

shelling bean salad, fregola, cerignola olive,  
confit lemon aioli

#### Herb Roasted Chicken

rosemary-lemon stuffing, au jus

#### Mezzemaniche Pomodoro

short tube pasta, tomato, basil & parmesan

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### Sauces

Steak Sauce • Green Onion-Ranch  
Shallot-Red Wine • St. Pete's Blue  
Jalapeño Chimichurri • 7 Peppercorn-Armagnac

### Steak Temps

Blue very red, cold center	Rare red, cool center	Medium Rare red, warm center
Medium pink, hot center	Medium Well dull pink center	Well Done dull gray