



# MENU

## Appetizers

*Charcuterie board: assorted meats, cheeses, fruits, nuts and olives*

*Crudités/ green goddess dressing*

*Beet hummus/ chia seeds/ sweet potato chips*

*Shrimp ceviche/ corn tortillas*

*Cauliflower buffalo wings/ blue cheese dressing*

*Burrata cheese/ roasted strawberries/ balsamic glaze/ basil/ grilled bread*

*Baked Brie/ balsamic honey/ raspberries/ candied walnuts*

*Honey ricotta dip/ pistachios/ apricots*

*Lamb sliders/ harissa aioli/ feta/ arugula/ brioche buns*

*Warm crab dip/ crudité/ pita chips*

*Smoked salmon pâté/ crudité/ crackers*

*Seared scallops/ corn purée/ cherry tomatoes/ chorizo*

## Salads

*Baby kale/ dates/ apples/ toasted almonds/ pecorino/ citrus vinaigrette*

*Kale/ cherries/ farro/ walnuts/ avocado/ feta/ cherry balsamic vinaigrette*

*Arugula/ roasted beets/ raspberries/ pistachios/ goat cheese/ orange vinaigrette*

*Spinach/ berries/ avocado/ candied pecans/ red onion/ blue cheese/ balsamic vinaigrette*

*Spinach/ hard boiled egg/ red onion/ warm bacon vinaigrette*

*Shaved zucchini/ pine nuts/ goat cheese/ lemon vinaigrette*

*Caprese: roasted tomatoes/ burrata cheese/ arugula/ basil*

*Asparagus/ peas/ romaine/ goat cheese/ mint/ lemon dressing*



## Fish

*Roasted salmon/ vegetable lentil ragout/ mustard horseradish sauce*

*Spinach pecan pesto crusted salmon/ maque choux*

*Roasted salmon/ strawberry balsamic reduction*

*Seared scallops/ cauliflower purée/ pine nuts/ raisins*

*Seared scallops/ pea purée/ crispy pancetta*

*Seared scallops/ leek risotto/ lemon brown butter*

*Bouillabaisse: shrimp/ mussels/ salmon/ fennel orange tomato broth/ roasted red pepper rouille/ crostini*

*Pecan encrusted white fish/ pineapple salsa/ coconut lime quinoa*

*Poached white fish/ tomato coconut curry broth/ jasmine rice*

## Chicken

*Marsala chicken/ goat cheese/ figs/ cauliflower purée*

*Tandoori chicken/ yellow rice with peas/ yogurt sauce*

*Peach bourbon chicken/ jalapeño slaw*

*Roasted chicken/ salsa verde/ fennel orange salad*

*Chicken piccata/ grape tomatoes/ artichoke hearts/ capers/ white wine butter sauce/ creamy polenta*

## Pork

*Jerk marinated pork chops/ mango chutney/ coconut rice*

*Pork tenderloin/ blackberry balsamic sauce/ sweet potato chipotle gratin*

*Orange and rosemary brined pork tenderloin/ peach ginger chutney/ garlic mashers*

*Southwestern rubbed pork tenderloin/ ancho bourbon sauce/ sweet potato mashers/ toasted pecans*

## Beef

*Filet/ mushroom Marsala horseradish cream sauce/ garlic mashers*

*Filet/ orange chipotle hollandaise/ garlic asparagus*



*Filet/ red onion marmalade/ fennel potato gratin*

*Steak au poivre: pepper crusted NY strip/ brandy cream sauce/  
steak frites*

*Mesquite rubbed rib eye/ chimichurri/ roasted fingerlings*

### **Vegetarian**

*Cauliflower steak/ romesco/ walnut caper salsa*

*Cauliflower and chickpea curry/ jasmine rice/ naan*

*Ratatouille: eggplant/ squash/ roasted red peppers/  
caramelized onion jam*

*Cheesy garlic Parmesan spinach spaghetti squash*

*Portobello bourguignon/ pearl barley*

### **Desserts**

*Chocolate lava cakes/ raspberry coulis*

*Chocolate tart*

*Chocolate Grand Marnier mousse*

*Mexican chocolate mousse cake*

*Tiramisu*

*Crème brûlée*

*Cheesecake/ berry coulis*

*Summer berry trifle/ lemon curd*

*Peach and blueberry crisp/ vanilla ice cream*

*Lemon tart*

*Key lime pie*

*Cherry galette/ vanilla ice cream*

