

## **LUNCH & DINNER**

Chicken Cooked in Red Wine (Coq au Vin)

Jerk Chicken

Buttermilk-Marinated Fried Chicken

Arroz Con Pollo

Pan-Roasted Chicken with Honey, Lime & Ginger

Six-Hour Pork Roast with Provençal Herbs and Garlic

Anchiote-Crusted Pork Tenderloin

Baby Back Ribs, Honey Barbeque Sauce

Horseradish-Crusted Beef Filet or Leg of Lamb

Seafood Paella

Salmon Grilled with Brown Sugar & Thyme

## **STEWES - CASSEROLES**

Duck Shepherd's Pie

Braised Turkey Legs with Mole

Beef Stewed in Belgian Beer & Honey

Beef *Bourguigonne*

*Cassoulet* of Fresh Sausages, Tomatoes, Garlic & White Beans

Eggplant, Spinach & Goat Cheese Lasagna

Pork Stewed with Peppers & Smoked Paprika

Ligurian Fish Stew with Tomatoes & Herbs

Chickpeas & Fresh Chorizo with Potatoes & Kale

## **COLD**

Slow-Roasted Salmon, Olive Oil & Sea Salt

Roast Beef with Fried Parsnips & Parmigiano-Reggiano

Chicken Milanese with Capers & Lemon Aioli

Cold Turkey, Chive Mayonnaise

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## **SIDE DISHES & VEGETABLES**

Tarragon Potato Salad with Whole Grain Mustard, Capers & Egg

Roasted Root Vegetables

Skin-on Mashed Potatoes

Fried Potato Wedges

Mixed Mushrooms, White Wine, Shallots & Garlic

Braised Greens

Roasted or Steamed Green Beans

Macaroni & Cheese

Mixed Green Vegetables

Lima Beans, Red Wine Butter

Slow-Cooked Heirloom Beans

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