

## APPETIZERS & FIRST COURSES

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Heirloom Bean Crostini with Leeks & Asiago

Roasted Squash with Kale Chips

Avocado & *Chimichurri* with Jalapeño Polenta Squares

Chicken Dumplings with Broccoli & Peanut-Cilantro Gremolata

Green Beans, Shiitake Mushrooms & Crispy Shallots

Fennel, Blood Oranges, Red Onion, Black Olives

Crab Meat "Pop Tarts" with Crème Fraîche & Chives

Kohlrabi, Lemongrass, Ginger, Garlic & Sambal Oelek

Warm Roasted Cauliflower, Potato & Dandelion Greens Salad

Grapefruit, Avocado & Saffron Vinaigrette

## SANDWICHES

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Fried Fish with Crab Mayonnaise & Shredded Iceberg

Smoked Turkey, Avocado, Bacon, Cilantro, Parsley & Meyer Lemon

Croque Monsieur with House-Smoked Ham & White Cheddar

Open-Faced Pear & Parsnip Tartines



## MAIN COURSES / VEGETABLES

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Pan-Roasted Chicken with *Puy* Lentils, Turnips & Parsnips

Roast Beef, Herbed Horseradish

Duck Legs Braised in Juniper & Guinness Stout

Pork Belly with Ginger & Soy Caramel

*Poule au Pot* (Poached Chicken) with Salsa Verde

Curried Sweet Potato & Dried Cherry Waffles

Potato-Parmesan & Rosemary Beignets

Cauliflower & Brie Whole Wheat Bread Pudding

Seared Romaine with *Bagna Cauda* & Crushed Red Chiles

Butter-Blanched Swiss Chard

Braised Endive with Blood Orange Reduction

Brussels Sprouts, Bacon, Baby Romaine & Goat Cheese



## SWEET STUFF

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Red Velvet Cake with Mascarpone Frosting

Chocolate-Hazelnut Tart with Cinnamon Meringue

Walnut, Lime & Dried Fig Parfait

Olive Oil-Blood Orange Cake

White Chocolate Cheesecake

Beet-Chocolate Cake

Passion Fruit & Mango Baked Alaska

Citrus Cannoli with Goat Cheese Buttercream

Roasted Pears with Black Pepper Shortcakes & Coffee *Crème Anglaise*

