

SPRING SELECTIONS

appetizers.

tomato tulips.....stuffed with herbed cream cheese
grilled asparagus.....wrapped in prosciutto
crostini.....with balsamic strawberries & peppered goat cheese
pizza bites.....with wild mushrooms & microgreens
spring pesto.....with peas & parmesan
chilled cucumber soupshooters garnished with crème fraiche and almonds
chicken skewers.....with an orange-ginger glaze and black & white sesame seeds
colossal shrimp.....with a lemon-garlic aioli
deviled eggs.....with smoked salmon
spinach & feta quiche.....in a flaky cheddar pastry

salads and sandwiches.

raw mushroom salad.....on spinach with shards of pecorino & a fresh lemon vinaigrette
roasted fennel salad.....with pancetta and red wine vinaigrette
spring pasta salad.....with asparagus, yellow tomatoes & Havarti
quinoa salad.....with red lentils, yellow peas, asparagus & feta
classic chicken salad.....with crunchy celery, fresh parsley, eggs & pepitas
jerk chicken sliders.....with coconut aioli & mango salsa
carolina style pork sliders....in a vinegar sauce, with creamy dijon slaw
stuffed italian sandwich.....with salame, house pickles, & provolone

sides.

mushroom mac.....our classic five cheese with mushrooms & a hint of truffle oil
primavera pasta.....in a light parmesan sauce
roasted cauliflower.....smashed with olive oil & chives
saffron rice.....with peas & pine nuts
poached potatoes.....with sautéed leeks & browned butter
grilled veggies.....with a roasted pepper and almond romesco sauce

entrees.

chicken paillard.....drizzled with a lemon-butter sauce & arugula
pork chops.....with black pepper & braised cherries
herbed beef roast.....with ginger glazed carrots
poached salmon.....with a tarragon cream
white bean cassoulet.....with carrots & leeks, topped with herbed focaccia breadcrumbs

desserts.

cheesecake.....scented with cardamom, in a ginger-lemon crust
lemon-lavender cake.....with a schmear of mascarpone
strawberry shortcake.....with a hint of balsamic & real whipped cream
raspberry poundcake.....with a chambord buttercream
biscotti.....with pineapple & macadamia nuts
truffled brownies.....with salted caramel