

# Dub Gypsy Kitchen Burning Man 2017 Menu

**Breakfast served 9a-11a    Dinner served 7p-9p    Sunday Brunch served Noon-3:30p**

## Sunday

### **Breakfast**

French Toast & Vegan French Toast, Scrambled Eggs, Gypsy Fruit Salad, Breakfast Sausage

### **Dinner**

Thai BBQ Chicken & Tofu Yellow Curry

Brown Rice & Pan Braised Vegetables

Thai Chopped Salad with Romaine, Cabbage, Shredded Carrots, Cucumber, Cantaloupe, Bean Sprouts, Cilantro, Peanuts, Crispy Wontons, & Ginger Lime Dressing

## Monday

### **Breakfast**

Scrambled Eggs/Tofu Scramble, Smoked Bacon, Deep Playa Potato, Gypsy Fruit Salad

### **Dinner**

Grilled Moroccan Chicken & Roasted Eggplant with Tzatziki Sauce

North African Cous Cous with Cauliflower, Red Bell Pepper, Garbanzo Bean, Zucchini, Green Onion

Mediterranean Salad with Arugula, Romaine, Radicchio, Artichoke Hearts, Cucumber, Cherry Tomato, Roasted Fennel, & Champagne Shallot Vinaigrette

## Tuesday

### **Breakfast**

Buttermilk Pancakes, Scrambled Eggs, Smoked Bacon, Deep Playa Potatoes, Gypsy Fruit Salad

### **Dinner**

Grilled Tarragon Salmon & Grilled Polenta Cake with Lemon Oil, Capers, & Roasted Baby Tomato

Vegan Quinoa Succotash with Red Pepper, Onion, Carrot, Corn, Peas, & Zucchini

Kale & Butter Lettuce Salad with Marinated Red Onion, Cucumber, Dried Cranberries, Toasted Pepitas, Tomato, Feta, & Honey Citrus Vinaigrette

## **Wednesday**

### **Breakfast**

Veggie Scramble with Cheddar /Tofu & Spinach Scramble  
Deep Playa Potatoes, Smoked Bacon, & Gypsy Fruit Salad

### **Dinner**

Porcini Mushroom & Garlic Seared Filet Mignon with Red Wine Sauce  
Sautéed Garlic Tofu  
Sautéed Broccoli & Roasted Baby Potatoes  
Mixed Greens & Endive Salad with Crushed Hazelnuts, Roasted Pears, Avocado, Grilled Portobello, Roasted Beets, Goat Cheese, Tomato, & Balsamic Vinaigrette

## **Thursday**

### **Breakfast**

Belgian Waffles with Fresh Berries & Whipped Cream, Scrambled Eggs, Bacon & Sausage, Sliced Melon

### **Dinner**

Infamous Jamaican Jerk Chicken & Jerk Tofu  
Toasted Coconut Rice & Grilled Garlic Asparagus  
Cabbage & Mango Salad with Red Bell, Carrot, Tomato, Jicama, Cucumber, Toasted Almonds, & Sweet Orange & Chili Vinaigrette

## **Friday**

### **Breakfast**

Tortilla Espanola-Spanish Omelet with Layers of Onion, Pasilla Pepper, Potato, Tomato, & Manchego & Fontina Cheese  
Served with Smoked Bacon, Spanish Chorizo, Avocado, & Salsa Roja, Gypsy Fruit Salad

### **Dinner**

Spicy Seared Ahi Tuna with Cucumber Ginger Sunomono Salsa  
Sautéed Garlic Green Beans & Roasted Japanese Purple Sweet Potato  
Asian Salad with Mixed Greens, Daikon, Papaya, Snap Peas, Tomato, Edamame, Carrots, Glass Noodles, Bean Sprouts, & Sesame Dressing

## **Saturday**

### **Breakfast**

Veggie Scramble/Tofu Scramble, Breakfast Sausage, Deep Playa Potatoes, & Gypsy Fruit Salad

### **Dinner**

Slow Roasted Tri-Tip with Gypsy Spice Rub

Chef Brian's Vegetarian Black Bean Chili

Basmati Rice, Shredded Cheddar, Diced Tomato, Diced Onion, Chopped Cilantro

Chopped Salad with Romaine, Arugula, Cucumber, Sunflower Seeds, Blueberries, Peas, Tomato, Radish, & Red Wine Vinaigrette

## **Sunday Funday Brunch**

This is an extra surprise meal with the chefs making the most of everything and anything still in the fridge...and maybe some special items held back for just this occasion!!!!

**\*\*\*There will be Vegetarian/Vegan/Gluten Free options available at ALL meals, regardless of whether listed or not\*\*\***

**\*\*\*Dub Gypsy Kitchen reserves the right to adjust menu items as necessary based on availability of fresh product\*\*\***