

Dub Gypsy Kitchen Oregon Eclipse 2017 Menu

Brunch served 9a-Noon Dinner served 7p-10p

Thursday

Dinner

Thai BBQ Chicken or Yellow Curry with Tofu
Brown Rice & Pan Braised Vegetables

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

Friday

Brunch

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

Grilled Moroccan Chicken or 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

Saturday

Brunch

Buttermilk Pancakes, Scrambled Eggs/Tofu Scramble, Smoked Bacon, Prairie Potatoes, Gypsy Fruit Salad

Dinner

Grilled Tarragon Coho Salmon or 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

Sunday

Brunch

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

Dinner

Porcini Mushroom & Garlic Seared Filet Mignon with Red Wine Sauce or 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

Monday

Brunch

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

Dinner

Jamaican Jerk Chicken or Jerk Tofu

Toasted Coconut Rice & Grilled Garlic Asparagus

Cabbage & Mango Salad with Red Bell, Carrot, Tomato, Jicama, Cucumber, Toasted Almonds, & Sweet Orange & Chili Vinaigrette

Tuesday

Brunch

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

Dinner

Spicy Seared Ahi Tuna with Cucumber Ginger Sunomono Salsa

Sautéed Garlic Green Beans & Roasted Japanese Purple Sweet Potato

Organic Mixed Greens, Daikon, Cantaloupe, Snap Peas, Tomato, Edamame, Carrots, Glass Noodles, Bean Sprouts, & Sesame Dressing