Dub Gypsy Kitchen Burning Man 2016 Menu

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

Sunday Dinner

Thai Chicken Yellow Curry & Tofu Yellow Curry
Brown Rice & Pan Braised Vegetables
Thai Chopped Salad with Romaine, Cabbage, Shredded Carrots, Radish, 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

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

Dinner

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

Wednesday

Breakfast

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

Dinner

Pan Seared Balsamic Salmon & Grilled Polenta Cake with Lemon Oil, Capers, & Roasted Baby Tomato Vegan Quinoa Succotash with Butternut Squash, Onion, Carrot, Corn, Peas, & Zucchini Kale & Butter Lettuce Salad with Marinated Red Onion, Cucumber, Dried Cranberries, Toasted Pepitas, Tomato, Feta, & Honey Citrus Vinaigrette

Thursday

Breakfast

Belgian Waffles with Fresh Berries & Cream, Scrambled Eggs, Smoked 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

Breakfast Burrito with Egg, Cheddar, Potato, Bacon, Avocado, & Salsa, Gypsy Fruit Salad

Dinner

Grilled Mahi Mahi with Pineapple Ginger Salsa
Sautéed Broccoli & Roasted Japanese Purple Sweet Potato
Baby Spinach & Arugula Salad with Grapefruit, Red Onion, Walnuts, Avocado, Tomato, Garbanzo Beans, Bleu
Cheese, & Creamy Balsamic 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, Cucumber, Sunflower Seeds, Papaya, Peas, Tomato, Olives, & 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