

Dub Gypsy Kitchen One Love Fest 2017 Menu

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

Thursday (Early Arrival Only)

Dinner

Thai BBQ Chicken or Yellow Curry Tofu
Toasted Coconut Rice & Sautéed Mixed Organic Veg
Thai Chopped Salad with Romaine, Cabbage, Shredded Carrots, Cucumber, Cantaloupe, Tomato, Bean Sprouts, Cilantro, Peanuts, Crispy Wontons, & Ginger Lime Dressing

Friday

Brunch (Early Arrival Only)

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

Dinner

Grilled Moroccan Chicken or Roasted Eggplant with Tzatziki Sauce
North African Cous Cous & Cauliflower, Red Bell Pepper, Garbanzo Bean, Zucchini, Green Onion
Mediterranean Salad with Arugula, Romaine, Radicchio, Artichoke Hearts, Cucumber, Cherry Tomato, Roasted Fennel, Sunflower Seeds, & Champagne Shallot Vinaigrette

Saturday

Brunch

Tortilla Espanola-Spanish Omelet with Layers of Onion, Pasilla Pepper, Smoked Bacon, Spanish Chorizo, Potato, Zucchini, Manchego & Fontina Cheese (Veggie Option too!) & Gypsy Fruit Salad

Dinner

Pan Seared Wild Caught Coho Salmon with Lemon Oil, Tarragon, 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, Gypsy Fruit Salad

Dinner

Porcini Mushroom Seared Filet Mignon with Gorgonzola Red Wine Sauce
Sautéed Garlic Broccoli & Roasted Baby Potatoes
Organic Mixed Greens & Endive Salad with Crushed Hazelnuts, Roasted Pears, Avocado, Cucumber, Roasted Beets, Goat Cheese, Heirloom Tomato, & Creamy Balsamic Vinaigrette