

# Salads

## **MIXED GARDEN GREEN**

Plum tomatoes, cucumber, and shaved Romano in balsamic vinaigrette

## **CLASSIC CAESAR**

Herb focaccia croutons, creamy Caesar dressing

## **CALIFORNIA FRISÉE**

Spiced pecans, goat cheese, crispy pancetta, sweet red pepper vinaigrette

## **ARUGULA & ORANGE**

Toasted pignoli nuts, pickled red onion, crumbled feta

## **GRILLED PANZANELLA**

Bell peppers, summer squash, and tomatoes

## **GRILLED PEACH SALAD**

Prosciutto, Marcona almonds, Manchego, white balsamic vinaigrette

## **HEIRLOOM CAPRESE**

Heirloom tomatoes, basil, mozzarella, olive oil, aged balsamic

## **STRAWBERRY SPINACH**

Red onion, feta, candied nuts, orange balsamic vinaigrette

## **FALL MARKET SALAD**

Endive, frisée, radicchio, pear, shaved Parmesan, candied pecans, maple balsamic

## **PEAR SALAD**

Mixed greens, sliced pears, aged Stilton, candied walnuts, pear champagne vinaigrette

## **POMEGRANATE SALAD**

Wild greens, pomegranate seeds, mango, Manchego, pistachios, daikon radish, pomegranate vinaigrette

## **FOUR BERRY SALAD**

Mixed greens, strawberries, raspberries, blackberries, blueberries, raspberry vinaigrette

## **SOUTHWEST TABLE SALAD**

Frisée, arugula, radish, red onion, paprika pumpkin seeds, Cotija, grape tomatoes, blue agave lime dressing

# Accompaniments

## **SEASONAL VEGETABLES**

Rotating selection of fresh market vegetables

## **SPINACH, MUSHROOM & BELL PEPPER SAUTÉ**

Lightly seasoned and fresh

## **PAN-ROASTED ASPARAGUS BUNDLES**

With or without bacon

## **SAUTÉED BABY CARROTS**

Tender and sweet

## **OVEN-ROASTED HEIRLOOM CARROTS**

Rustic and colorful

## **GRILLED ASPARAGUS**

Perfect char and seasoning

## **BALSAMIC GRILLED VEGETABLES**

Marinated and smoky

## **SEARED BRUSSELS SPROUTS**

With pancetta

## **ROOT VEGETABLE GRATIN**

With smoked mozzarella

## **GRILLED BROCCOLINI**

Bright and tender

## **HARICOT VERTS**

Classic French green beans

# Accompaniments

## **BASMATI RICE PILAF**

With mint, cranberries, pine nuts, lemon zest

## **RED ROASTED GARLIC POTATOES**

Rustic and flavorful

## **GARLIC MASHED POTATOES**

Creamy and rich

## **AU GRATIN POTATOES**

Golden and cheesy

## **PERUVIAN PURPLE POTATOES**

Colorful and earthy

## **WHIPPED POTATOES**

Smooth and buttery

## **GOLDEN FINGERLINGS**

Roasted to perfection

## **BROWN & WILD RICE PILAF**

Nutty and hearty

## **RICE PILAF**

Classic and versatile

## **JASMINE RICE**

Light and fragrant

## **CHAMPAGNE RICE PILAF**

Elegant and aromatic

## **TORTELLINI WITH CREAMY PESTO**

Rich and herbaceous

## **RIGATONI WITH RED SAUCE**

Classic Italian style

# Entrees

## **WHISKEY-GLAZED FILET MIGNON**

Bourbon demi

## **GARLIC & HERB ROASTED TRI-TIP**

Juicy and tender

## **PRIME RIB**

Served with horseradish fluff

## **HANGER STEAK**

Garlic-rubbed with gorgonzola and roast shallot aioli

## **ESPRESSO-CRUSTED RIBEYE**

With ancho chili sauce

## **NEW YORK AU POIVRE**

Three peppercorn demi

## **BEEF WELLINGTON**

Cognac demi-glace

## **SMOKED BBQ BRISKET**

With smoky BBQ sauce

## **TEQUILA-BRAISED SHORT RIB**

Tender and flavorful

## **FLANK STEAK**

Pasilla chili and citrus with avocado-corn relish

## **FILET MIGNON WITH WILD MUSHROOMS**

Rich and earthy

## **FLAT IRON STEAK**

Sesame ginger sauce

## **BEEF BURGUNDY**

Braised in Burgundy wine and herbs

## **BISON TENDERLOIN**

Hazelnut crust, blackberry juniper sauce

# Entrees

## **CHICKEN PIGNOLI**

Stuffed with Gruyère, Fontina, Parmesan, pine nut, and sun-dried tomato pesto cream

## **CHAMPAGNE CHICKEN**

Creamy champagne sauce, red & green grapes

## **CHICKEN NAPA**

Stuffed with wild rice, apricots, almonds, white wine glaze

## **COCA-COLA CHICKEN**

Sweet and spicy Asian style

## **CHICKEN CABERNET**

Stuffed with dried cherries and brie, cabernet reduction

## **CHICKEN DIJONNAISE**

– Mushrooms and creamy Dijon sauce

## **CHICKEN BENEVOLENZA**

Topped with sundried tomato, asparagus, smoked corn, lemon champagne butter

## **ROSEMARY GRILLED CHICKEN**

With rosemary sauce

## **TEQUILA LIME CHICKEN**

Agave lime glaze

## **BACON-WRAPPED CHICKEN**

Blackberry jalapeño reduction

## **ATHENS CHICKEN**

Lemon herb grilled with artichokes, sun-dried tomatoes, capers, basil

# Entrees

## **HAWAIIAN COUNTRY PORK RIBS**

Soy, garlic, brown sugar marinade

## **ROSEMARY & GARLIC LAMB CHOPS**

Zinfandel glaze

## **APPLE SAGE STUFFED PORK CHOPS**

Sweet and savory

## **SAUTÉED PORK**

Dijon cream sauce

## **GREEK STUFFED PORK ROAST**

Prosciutto, fig jam, port wine reduction

## **ROSEMARY GARLIC RACK OF LAMB**

Zinfandel reduction

## **HERB-CRUSTED SEA BASS**

Champagne sauce

## **SMOKED SALMON FILET**

Tomato relish, fig balsamic glaze

## **DUNGENESS CRAB-STUFFED SALMON**

Citrus salad

## **COD**

Herb citrus butter

## **CEDAR PLANK SALMON**

Northwest classic

## **BOURBON MAPLE SALMON**

With citrus

## **GRILLED ROCKFISH**

Avocado chili salsa

## **GRILLED HALIBUT**

Roasted lemon, capers

## **SALMON WELLINGTON**

Puff pastry and savory filling

# Entrees

## **CRISPY FRIED TOFU & WAFFLES**

Southern slaw, sriracha maple glaze

## **PORTOBELLO TACOS**

Beans, Spanish rice, poblano salsa

## **KABOCHA RIBS**

Barbecue-spiced squash, ginger honey glaze, pomegranate, sunflower seeds

## **TOMATO COBBLERS**

Campari tomatoes, leeks, fennel, burrata, Parmesan crust

## **VEGAN BUTTERNUT SQUASH TART**

Cashew cheese, caramelized onions, fresh sage

## **GNOCCHI WITH SQUASH, SUNDRIED TOMATO & KALE**

Seasonal and hearty

## **GRILLED VEGETABLE LASAGNA**

Layers of vegetables, pasta, cheese

## **VEGETABLE ENCHILADAS**

Black beans, cheese, seasonal vegetables

## **CAULIFLOWER STEAK**

Tahini sauce, chickpeas, roasted pepper, feta

## **ROASTED EGGPLANT TART**

Chili and tahini drizzle

## **PUMPKIN RICOTTA LASAGNA**

With fresh basil

## **ISRAELI COUSCOUS**

Pomegranate seeds, summer squash, fennel, lemon zest, spinach

## **RISOTTO FRITTERS**

Seasonal squash, fresh mozzarella, navy beans