

## *Poultry*

### Apricot and Sage-Stuffed Chicken Breast

*Quinoa, Roasted Butternut Squash, Wild Honey Drizzle*

### Cranberry & Thyme Glazed Cornish Game Hen

*Sweet Potato Puree, Roasted Brussel Sprouts, Lemon Beurre Blanc*

### Caramelized Onion & Goat Cheese Stuffed Chicken

*Parmesan Risotto, Roasted Broccolini*

### Rosemary & Garlic Roasted Chicken

*Roasted Yukon Gold Potatoes, Lemon Tossed Arugula*

### Duck Breast

*Wild Rice, Sautéed Rainbow Chard, Cherry Sauce*

### Honey & Balsamic Glazed Duck Breast

*Wild Mushroom Risotto, Asparagus*

### Maple-Mustard Glazed Cornish Game Hens

*Quinoa Salad, Cranberries, Pecans*

### Apple Cider Glazed Chicken

*Whipped Sweet Potatoes, Cranberry Orange Gastrique*

### Oven Roasted Chicken

*Creamy Polenta, Heirloom Carrots, Red Wine & Pomegranate Demi-Glace, Goat Cheese Crumble*

### Oven Roasted Chicken

*Elote Corn Relish, Cilantro, Smoked Paprika, Cotija Cheese, Lime Crema*

## Chicken Parmesan

*Italian Breaded Chicken Cutlet, Marinara, Parmesano Reggiano, Muenster, Linguine, Basil*

## Pappardelle all'anatra

*Duck Ragu, Basil, Parmesano Reggiano*

## Beef

### Mushroom & Gruyere-Stuffed Beef Tenderloin

*Truffle Mashed Potatoes, Haricot Verts, Red Wine Demi-Glace*

### Filet Mignon

*Caramelized Shallot & Butternut Squash Puree, Port Macerated Peeled Grapes*

### Surf & Turf

*Filet Mignon, Butter Poached Lobster Meat, Asparagus, Bearnaise Sauce*

### Surf & Turf

*Sliced Beef Tenderloin, Jumbo Lump Crab Cake, Citrus Aioli, Lemon Dressed Watercress Greens*

### N.Y. Strip Steak

*Whipped Sweet Potatoes, Caramelized Shallots, Red Wine Demi*

### N.Y. Strip Steak

*Sliced N.Y. Strip Steak, Rosemary & Garlic Roasted Fingerling Potatoes, Danish Blue Cheese Crumble, Au Jus*

### N.Y. Strip Steak & Foie Gras

*Sliced N.Y. Strip Steak, Pan Seared Duck Liver, Crispy Herb Potatoes, Pomegranate Red Wine Demi, Pomegranate Arils*

### N.Y. Strip Steak

*Crispy Shaved Brussel Sprouts, Bearnaise Sauce*

## Beef Tenderloin

*Rosemary & Garlic Crusted Sliced Beef Tenderloin, Creamy Goat Cheese Polenta, Goat Cheese Crumble, Pomegranate Red Wine Demi, Pomegranate Arils*

## Meatball

*Beef, Veal, Pork, Marinara, Parmesano Reggiano, Muenster, Linguine Pasta, Basil*

## Short Ribs

*Roasted Garlic Mashed Potatoes, Roasted Spring Vegetables, Au Jus*

## Bolognese

*Beef, Veal, Pork, Tomato Ragu, Orecchiette, Shaved Parmesano Reggiano, Basil*

## Lamb

### Lamb Chops

*Lemon & Herb Couscous, Eggplant, Mint Gremolata*

### Garlic Rosemary Lamb Shanks

*Creamy Polenta, Roasted Root Vegetables, Merlot Demi-Glace*

### Lamb Chop

*Herb Crusted lamb, Heirloom Carrot Relish, Bearnaise Sauce*

### Lamb Meatballs

*Spiced Tomato Sauce, Saffron Rice, Garlic Naan*

### Moroccan Lamb Stew

*Couscous, Dried Fruits, Toasted Almonds*

### Lamb

*Parmesan Truffle Mashed Potatoes, Asparagus, Merlot Reduction*



## *Pork*

### Fig & Prosciutto Stuffed Pork Loin

*Soft Polenta, Sauteed Spinach, Marsala Demi-Glace*

### Apple & Sage Stuffed Pork Tenderloin

*Butternut Squash Puree, Cranberry Orange Gastrique*

### Honey Soy Glazed Pork Ribs

*Coconut Jasmine Rice, Charred Baby Bok Choy, Toasted Peanuts*

### Crispy Pork Belly

*Whipped Sweet Potatoes, Apple Chutney, Apple Cider Demi-Glace*

### Soy-Ginger Glazed Braised Pork Belly

*Jasmine Rice, Sugar Snap Peas, Toasted Sesame Seeds*

### Crispy Pork Belly Ramen

*Pork Broth, Miso, Soft-Boiled Egg, Green Onions, Bean Sprouts*

### Cherry & Port-Glazed Pork Chops

*Creamy Garlic Mashed Potatoes, Haricot Verts*

### Orecchiette

*Sausage, Broccoli Rabe, Pecorino*

### Brown Sugar Glazed Ham

*Scalloped Potatoes, Glazed Carrots*

## *Seafood*

### Pistachio-Crusted Salmon

*Lemon-Dill Roasted Potatoes, Steamed Asparagus*

## Teriyaki Glazed Salmon

*Jasmine Rice, Stir-Fried Sugar Snap Peas*

## Atlantic Salmon

*Sweet Potato Puree, Pomegranate Arils, Warm Farro, Red Wine & Pomegranate Demi,  
Heirloom Carrots*

## Pan Seared Salmon

*Atlantic Salmon, Charred Lemon Aioli, Asparagus, Oven Roasted Rosemary Potatoes*

## Atlantic Salmon

*Cherry Tomato Olive Relish, Asparagus, Charred Lemon*

## Atlantic Salmon

*Caramelized Shallot & Butternut Squash Puree, Port Macerated Peeled Grapes*

## Atlantic Salmon

*Butternut Squash Puree, Maple Glazed Heirloom Carrots, Micro Greens*

## Chilean Seabass

*Roasted Corn Relish, Lime Crema, Caramelized Lemon*

## Chilean Seabass

*Mediterranean Orzo Salad, lemon Dill Sauce*

## Crab Cake Stuffed Atlantic Salmon

*Creamy Dijon Mustard Sauce, Asparagus Spears*

## Mahi

*Charred Pineapple Mango Salsa, Mango Demi Glaze*

## Branzino

*Escarole, Cherry Tomatoes, Capers, Kalamata Olives*

## Lobster Tail

*Parmesan & Parsley Crusted Lobster Tail, Clarified Butter, Lemon*

## Crab Stuffed New England lobster Tail

*Parmesan Italian Bread Crumb Stuffing with Jumbo Lump Crab Meat, Lemon & Dill  
Beurre Blanc Sauce, Caramelized Lemon*

## Lobster Carbonara

*Butter Poached Lobster Meat, Peas, Bacon, Carbonara Sauce, Orecchiette Pasta*

## Lobster Ravioli

*Garlic Butter, Charred Corn, Pea Tendrils*

## Shrimp Scampi Linguine

*Garlic, Basil, Charred Lemon, Extra Virgin Olive Oil*

## Maple-Glazed Salmon

*Sweet Potato Puree, Sauteed Baby Kale*

## Lemon-Herb Halibut

*Quinoa, Cherry Tomatoes, Cucumber, Caramelized Lemon*

## Pumpkin Seed-Crusted Mahi-Mahi

*Wild Rice Pilaf, Butternut Squash Puree, Beurre Blanc*

## Miso Glazed Black Cod

*Coconut Jasmine Rice, Asparagus*

## Herb-Marinated Swordfish

*Roasted Fingerling Potatoes, Zucchini, Caramelized Lemon*

## *Vegetarian*

## Spring Pea Ravioli

*Feta, Lemon, Mint, Roasted Garlic Butter*

## Lentil Arrabbiata

*Red Lentil Ragu, Orecchiette, Shaved Parmesano Reggiano, Basil*

## Wild Mushroom Ravioli

*Wild Mushrooms, Asparagus,  
Truffle Beurre Blanc*

## Carbonara

*Orecchiette Pasta, Fresh Peas, Mushrooms, Asparagus, Lemon Carbonara Sauce,  
Pea Shoots*

## Fresh Tagliatelle

*Pesto Genovese, Toasted Pine Nuts, Parmesano Reggiano, Extra Virgin Olive Oil*

## Butternut Squash Ravioli

*Asparagus Spears, Brown Sage Butter, Shaved Pecorino Cheese*

## Butternut Squash Ravioli

*Butternut Squash Puree, Maple Glazed Heirloom Carrots, Micro Greens*

## Farro Risotto

*Roasted Artichoke Hearts, Parmesano Reggiano, Crispy Shallots, Basil*

## Summer Vegetable Kebabs

*Seasonal Vegetables, Roasted Corn Relish, Creamy Polenta, Parmigiano Reggiano,  
Roasted Cherry Tomatoes, Spicy Chimichurri Sauce*

## Exotic Mushroom Polenta

*Thyme & Garlic Roasted Oyster, Shiitake, Cremini Mushrooms, Goat Cheese Polenta,  
Goat Cheese Crumble, Red Wine Demi-Glace*

