

## **Chez Barbara**

### **Favorite Entrees**

Filet Mignon with Jack Daniels Sauce

Maple Bourbon Glazed Loin of Salmon

Bacon Wrapped Pork Loin Bourbon Brown Sugar Glaze

Champagne Chicken

Boneless Breast of Turkey with Cranberry Glaze

Leg of Lamb with Mint Pesto

Roast Pork Tenderloin Stuffed with Dried Fruit

Individual Beef Wellington

Individual Filet Mignon Wrapped with Leeks

Stuffed Sole with Scallops and Crabmeat

Veal Medallions with Wild Mushrooms and Crème Fraiche

Sesame Crusted Salmon

Poached Salmon

Baked Tuna with Sun-Dried Tomatoes

Roasted Suckling Pig with Mango Chutney

Chicken Castelli

Key Lime Swordfish

Lobster Mac & Cheese

Herb and Rosemary Rack of Lamb

Trout Almandine

Apricot-Glazed Cornish Game Hens

Grilled Cajun Chicken

Stuffed Sole with Shrimp and Garlic

Sautéed Chicken Breast with Plum Tomato and Capers

Macadamia Crusted Mahi Mahi

Lump Crab Cakes with Basil Puree

Grilled Swordfish with Mango-Tomatillo Relish

Dijon & Rosemary Crusted Rack of Lamb

Boneless Leg of Lamb with Soy Ginger Glaze

Mexican Stuffed Filet Mignon

Filet Mignon with Cabernet Butter Sauce

Crusty Baked Ham with Apple and Fig Chutney

Glazed Duck Breast with Port Wine Plum Sauce

Roast Duck with Apples and Apricots

Crown Roast of Pork

Apple Brandy Pork Cutlets

Walnut & Rosemary Crusted Pork Loin Cranberry Merlot Sauce

Baked Trout with Essence of Maple Syrup

Pistachio Crusted Lump Crab Cakes with Fresh Lime Aioli