



# NOURRIR *Cuisine*

LUNCH



CHEF MATTHEW RUSSELL



# lunch buffet

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**MINIMUM OF 15 GUESTS**  
\$65 PER PERSON

## **SALAD - Choose (1)**

### **Pear & Arugula**

Frisee | Radicchio | Shaved Bermuda Onion | Baby Heirloom Tomatoes | Gorgonzola Cheese Champagne Vinaigrette | Candied Pecans

### **Baby Kale + Roasted Harvest Squash**

Roasted Butternut Squash | Baby Kale | Radicchio | Dried Cranberries | Goat Cheese Pepitas | Apricot Vinaigrette

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## **ENTREES - Choose (2)**

### **Tuscany Chicken**

Herb & Garlic Marinated Chicken Breast | Fresh San Marzano Tomato | Genovese Basil Stew | Organic Extra Virgin Olive Oil

### **Waikiki Pulled Pork**

Slow Roasted Pork Shoulder | Scallions & Diced Pineapple  
Smokey Habanero BBQ Sauce + Traditional BBQ Sauce

### **Chicken Marsala**

Pan-Seared Bell & Evans Chicken Breast | Florio Marsala Wine Reduction | Herb-Roasted Cremini & Shitake Mushrooms

### **Harissa Salmon**

Pan Seared Atlantic Salmon | Smothered in Spicy Harissa Cream Sauce



NOURRIR *Cuisine*

((202)440-1552 | [NourrirCuisine.com](http://NourrirCuisine.com)



## ENTREES - CONTINUED...

### **Stuffed Zucchini - (V) (VG)**

Filled with Curried Quinoa | Roasted Vegetable Malanga & Romesco | Served with Cilantro Rice

### **Pesto Salmon**

House made Pesto Crusted Salmon | Fire Roasted Heirloom Tomato & Lemon Basil Ragu



### **Chicken Fricassee**

Pan Seared Chicken Breast | Roasted Carrots + English Peas | White Wine & Brown Butter Cream Sauce

### **Vegetable Mofongo (V) (VG)**

Roasted Sweet Plantain | Sofrito and Calabaza Squash | Poblano Sauce

## STARCH - Choose (I)

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**Maple & Brown Butter Sweet Potatoes**

**Garlic & Parmesan Farfalle Pasta**

### **Wild Rice Pilaf**

Carrots | English Peas | Diced Tomato | Fresh Oregano

### **Spicy Elote**

Roasted Garlic Aioli | Cotija Cheese | Cilantro | Chili Lime Salt

**Truffle & Herb Fingerling Roasted Potatoes**

### **Italian Risotto**

White Wine | Shallot





## VEGETABLES - Choose (1)

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### Broccolini

Fresh Garlic | Cipollini

### Glazed Carrots

Maple Glazed Baby Carrots | Fresh Cilantro

### Asparagus

Garlic Asparagus | Wine-Soaked Sundried Tomatoes



## DESSERT - Choose (1)

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### Southern Style Peach Cobbler

### Nourrir Swiss Rolls

Vanilla Fluff | Rolled in Fudge Cake | Covered in Milk Chocolate Ganache

### Chocolate Chip Cookies

Oat + Sea Salt

### Pumpkin Spice Bread Pudding

Cream Cheese Creme Anglaise | Rum Raisin Compote

