

# Plated Dinner Entrees

Porcini Crusted Chicken I  
Bone-in Crusted Chicken, Wild Mushrooms,  
Marsala Sauce Wild Rice & Wheat Berry  
Pilaf, Roasted Carrots & Asparagus

Stuffed Chicken Breast I  
Rosemary & Sage, Apple-Hazelnut Filling,  
Shallot Brandy Cream, Roasted Yukon  
Potatoes, Roasted Vegetables & Sautéed  
Kale

Hazelnut Crusted Salmon I  
Sautéed Kale, Frangelico Maple Coffee  
Butter, Pancetta Crisps, Roasted Fingerling  
Potatoes

Grilled Local Salmon I  
Berry Coulis, Cranberry Rice Pilaf,  
Vegetable Medley

Braised Bone-In Short Rib I  
Garlic Mashed Potatoes, Roasted Young Vegetables

Heritage Pork Medallions I  
Caramelized Fig and Port Reduction,  
Sweet Potato Au Gratin, Crisp Green Beans



## Steak & Shrimp I

Grilled Beef Tenderloin, Pinot Noir Demi-Glace  
Three Crabmeat Stuffed Shrimp, Duchess Potatoes  
Heirloom Carrots, Roasted Asparagus

## Steak & Chicken I

New York Steak Au Poivre, Brandy, Parmesan  
Crusted Chicken Breast, Roasted Baby Potatoes,  
Bacon Brussels Sprouts, Glazed Carrots

## Chicken & Shrimp |

Roasted Chicken Breast, Three Blackened Shrimp,  
Lime Butter, Grilled Vegetables, Hazelnut Wild Rice



# Vegetarian Plated Dinner

Yogurt Roasted Cauliflower |  
Quail Eggs, Garlic Shoots  
Mizuna, Frisee, & Baby Spinach  
Charred Shiishito Peppers

Ancient Grains, Braised Tuscan Kale |  
Cauliflower Puree, Brussels Sprouts  
Sweet Mustard Glaze

Garlic Gnocchi |  
Roasted Wild Mushrooms, Pickled Peppers  
Sweet Corn Cream

Herbed Farro Risotto |  
Asparagus, Young Vegetables, Meyer Lemon  
Gastric

Pacific Rim Tofu Stir-fry |  
Tamari Braised Tofu, Asian Vegetables,  
Jasmine Rice

Roasted Portobello Mushroom |  
Stuffed with Spinach, Herbs  
Braised Lentils, Mozzarella,  
Roasted Pepper Puree topped with  
Balsamic Glaze.



Butternut Squash Raviolis |  
Shallot & Garlic Cream, Roasted Young  
Vegetables, Shaved Parmesan

Roasted Stuffed Heirloom Tomatoes |  
Brown Rice Pilaf, Roasted Heirloom Carrots  
Balsamic Syrup

Grilled Vegetable Napoleon |  
Squash, Mushrooms, Peppers, Soft  
Polenta and Balsamic Syrup

