

Winter Menu

Appetizers

Spiced meatballs with chimichurri sauce
Mixed seafood ceviche with avocado mousse
Tuna tartare on wonton crisps with soy sesame sauce
Eggplant "steak" fries with queso fresco and lemon zest ~ marinara sauce
Goat cheese, salami and tomato bruschetta
Four cheese quesadillas with chipotle crema
Artichoke goat cheese tartlets with Parmesan crust
Seared scallops on chili dusted wonton chips
Crab tostaditas with avocado and fennel slaw

Salads

Roasted cauliflower salad with raisins, garlic chips drizzled with salsa verde
Kale and romaine Caesar salad with Parmesan crisps, lemon dressing
Grilled vegetable salad with ricotta, fig balsamic glaze
Apples, dates, pecans and goat cheese salad
Warm mushroom salad with wilted spinach, roasted bell peppers and watercress
Grilled butternut squash, walnut crusted goat cheese cake & spinach raddiccio mix
Arugula, lemon, parmesan cheese and toasted pine nuts
Warm bean salad with truffled kale, crispy onions & cumin seeds

Soups

Tortilla soup with shredded chicken, chives and chili flakes
Chicken albondiga soup with lime cilantro broth (chicken meat ball soup)
Green chili with jalapeno corn bread, cheese, scallions and jalapenos
Tomato soup with grilled cheese points, shaved basil
Mushroom soup with truffles, chives, goat cheese and shaved spinach
Shaved beef and rice noodle with a ginger lime broth
Green posole with chicken, potato, celery, carrots and onions ~ oregano, lime
Udon noodle soup with vegetables in a ginger lemon broth
Seafood stew over thin rice noodles, saffron & tomatoes

Entrees:

Proteins

Braised short ribs ~ au jus
Walnut crusted salmon
Roasted leg of lamb ~ mint cilantro chutney
Sesame seed & herb crusted tuna
Beef tenderloin ~ green peppercorn sauce
Pan seared halibut ~ caper dill sauce
Pork tenderloin ~ herb lemon
Grilled apple chicken sausages ~ tomato garlic
Lemon garlic shrimp scampi
Chicken tamales with tomatillo sauce

Sides

Sun dried tomato spinach polenta
Grilled vegetable medley
Lemon roasted root vegetables
Bacon feta Brussel sprouts, lemon
Spagetti squash pesto nests
Seasonal vegetable orzo "risotto"
Quinoa stuffed peppers & mole
Thyme garlic mushroom medley
Potatoes au gratin
Cauliflower "fried" rice

Platters

Carnivore platter ~ smoked duck, venison salami, chicken pate, grilled sausages (cornichons, mustard, crackers, olives)

Ocean platter ~ salmon gravlax dip, smoked trout with crème fraiche, poached shrimp with homemade cocktail cilantro sauce

Cheese platter ~ assorted cheeses with chutneys, dried and fresh fruit, crackers and nuts

Caviar ~ MP, chopped egg, chives, shallots, crème fraiche, blini

Tuna nicoise ~ fingerling potatoes, green beans, bell peppers, boiled eggs, heirloom tomatoes and cucumbers in a red wine herb dressing

Italia ~ fried ravioli with marinara sauce, bruschetta, tortellini skewers with olive, sun dried tomatoes, peppercini peppers

Lettuce wraps (chicken, beef or pork) soy ginger sauce ~ seasonal vegetables, cilantro, chopped peanuts & toasted coconut

Asian Goodness ~ seared pot stickers, vegetable egg rolls, fresh rice spring rolls with shrimp, chicken teriyaki skewers with assorted dipping sauces

Dips ~ Grilled red bell pepper and black bean salsa, guacamole and pico de gallo with fresh tortilla chips

Crudite ~ chipotle black bean hummus, taziki sauce & artichoke spinach dip

Wraps ~ Turkey & roasted bell pepper, chicken & spinach, hummus & veggie with avocado ranch sauce & mustard aioli

Sushi ~ Assorted rolls with wasabi, ginger and soy sauce

Taco Love ~ corn & flour tortillas, ground chicken/beef/turkey or shrimp with black beans with toppings of pico de gallo, crema, shredded cheese, spicy tomato sauce and shredded lettuce

Sliders ~ beef, chicken or vegetable with pickles, tomatoes, lettuce (Mayo, Mustard & Ketchup)

Dessert

Tres leches cake with orange cream

Butterscotch bread pudding and caramel sauce

Seasonal Pies with Dulce de leche

Cookies: Chocolate chip, Snickerdoodle, Peanut butter

Bars: Flourless chocolate, Snickerdoodle, Chocolate chip peanut butter

Ultimate SMORES bar ~ chocolate bars, marshmallows, graham crackers, chocolate chip cookies with an open fire ramekin to do it yourself

Build your own sundae with fruit, sauces, candy and nuts

Susie
Jimenez