

## *Winter 2021-22 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 with grilled radicchio  
Four cheese quesadillas with chipotle crema  
Artichoke goat cheese tartlets with Parmesan crust  
Blue cheese, bacon and ricotta stuffed jalapenos  
Lobster ceviche in Parmesan taco crisps  
Buffalo chicken dip with blue cheese ~ tortilla chips, celery & carrots  
Ginger garlic blistered shishito peppers

### **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  
Pears, dates, pecans and goat cheese salad over mixed greens  
Roasted kale and root vegetables with white kidney beans, truffle yuzu dressing  
Tuna carpaccio with shaved arugula, capers, olives and chopped basil, balsamic

### **Soups**

Squash soup with toasted pine nuts and oregano chili flakes  
Tortilla soup with shredded chicken, chives and a dust of cayenne  
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

### **Entrees:**

#### **Proteins**

Braised short ribs ~ au jus

#### **Sides**

Sun dried tomato spinach polenta

Walnut crusted salmon  
Roasted leg of lamb ~mint cilantro chutney  
Lemon pistachio 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

Grilled vegetable medley  
Lemon roasted root vegetables  
Bacon feta Brussel sprouts, lemon  
Spagetti squash with pesto nests  
Seasonal vegetable orzo "risotto"  
Quinoa stuffed Portobello  
Thyme garlic mushroom mix  
Crunchy potato tacos with fennel  
Cauliflower "fried" rice

## **Platters**

*Carnivore platter* ~ smoked duck, venison salami, chicken pate, blue cheese stuffed beef tenderloin (cornichons, mustard, crackers, olives)

*Ocean platter* ~ salmon gravlax dip, white anchovies, 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

*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, burrata in a warm tomato garlic sauce with toast, 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