

French/ Classic American Menu

SALADS

Mixed Greens with Dried Cranberries, T oasted Pecans and a Balsamic Vinaigrette
Baby Spinach Salad with Crispy Bacon, T oasted A lmonds and Warm Mushroom Vinaigrette
Salad of Roasted Beets, Orange and Fennel with Dijon Vinaigrette
Pear and Gorgonzola Salad with Mixed Greens, Walnuts and Honey-Balsamic Vinaigrette
Organic Spring Mix with Dried Apricots, T oasted A lmonds and Goat Cheese
Organic Garden Salad with Choice of Dressings
Chilled Asparagus with Citrus Vinaigrette

SIDES

Pilaf of Rice, Corn and Herbs
Classic Potato Gratin with Melted Cheese and Herbs
Rustic Mashed Potatoes (Roasted Garlic, Horseradish, T ruffled A vailable)
Roasted Baby Red Potatoes with Rosemary
Roasted Sweet Potatoes with Maple and A utumn S pices
Caramelized Baby Carrots with Orange Zest
Pan Roasted Wild Mushrooms with Red Wine and Leeks
Butternut Squash with Cinnamon Butter
Broccoli and Roasted T omato S autee
Pan Roasted Organic Assorted Vegetables
Sautéed Haricot Vert with A lmonds and Crispy Shallots

MAIN COURSES

Pan Roasted Bass with a Smoked T omato and Herb Cream
Halibut with Bacon and Hazelnut Butter
Herbed A tlantic Salmon Filets
Chilled Poached Salmon with a Lemon and Dill Cream
Pan Roasted Chicken Breast with a Wild Mushroom Ragout
Roasted (Bone-In) Chicken with Apples and Brandy
Chicken Breasts with a Dijon, Caper and White Wine Sauce
Coq A u Vin- Pieces of T ender Chicken Cooked with Red Wine and S hallots
Medallions of Filet Mignon with a Sauce of Wild Mushrooms and Cabernet
S liced Beef S irloin with a Bourbon and Gorgonzola Sauce
T ender Beef Brisket with a Caramelized Onion Jus
Rosemary Infused Roasted Pork Loin with a White Wine and Whole Grain Mustard Sauce
Dijon Crusted Spring Lamb Roast
Grilled Baby Lamb Chops