

STOCK YOUR FRIDGE



FAMILY-STYLE ENTREES

EACH DISH SERVES 4 - 6 GUESTS

SHRIMP AND GRITS

Bluewater prawns served over creamy stone-ground grits with Tasso ham, Andouille sausage and shaved parmesan

\$75

GRILLED MARYLAND ROCKFISH ON ROASTED FENNEL

with a spicy tomato compote on yellow tomato rice and drizzled with olive oil

\$95

FREE-RANGE BEEF SHORT RIBS

boneless slow-roasted short rib with smashed baby new potatoes, toasted garlic spinach and Merlot sauce

\$99

CRISPY BEEF

shredded beef, spiced cashews and green onions in a five-spice orange sauce with steamed jasmine rice

\$89

CHICKEN POT PIE

a blend of savory spices, mushrooms and tender chicken, sautéed vegetables slowly cooked in a brown sauce crowned with a delicate puff pastry

\$55

BREAST OF CHICKEN WITH A WILD MUSHROOM AND HERB CRUST

with garlic mashed potatoes and haricot vert with a sun-dried tomato ragout

\$80

WILD MUSHROOM LASAGNA

crepe layers with hearty wild mushrooms, ricotta, Parmesan cheese and a chardonnay cream sauce

\$55

MOROCCAN-SPICED VEGETABLE STEW

butternut squash, sweet potatoes, tomatoes and chick peas served over couscous

\$50

SAVORY SIDES

ZA'ATAR ROASTED BROCCOLINI

with toasted almonds, shaved Pecorino in a tahini dressing

\$25

ROASTED BUTTERNUT SQUASH

with grilled radicchio, onion salad and honey-orange dressing

\$25

ROASTED BRUSSELS SPROUTS

in a pomegranate balsamic glaze

\$25

GARDEN POTATO PANCAKE

shredded potato and carrots with parsley, sea salt and sour cream

\$25

POTATO GRATIN

wafers of Yukon gold potato layered with fresh cream and baked with Parmesan cheese

\$30

ANCHO NEW POTATO SALAD

with lime ancho-chili aioli, green onions and corn

\$20

MUSHROOM BREAD PUDDING

wild mushrooms baked in a savory custard with a thyme-honey broth and Gruyere cheese

\$20

DIVE INTO CHILI NIGHT

CLASSIC BEEF CHILI AND WHITE BEAN CHILI

finished to order with: cheddar cheese | scallions | salsa | sour cream
tortilla strips | oyster crackers

BAKED POTATOES

SPINACH SALAD

baby spinach leaves with crispy bacon, crumbled Roquefort, and
Early Girl tomatoes, balsamic vinaigrette

CORN BREAD

\$19.95 per person | minimum order 4 guests

SOMETHING SWEET

CARROT CAKE WHOOPIE PIES

sweet cream cheese icing sandwiched between
two carrot cake cookies

\$33 per dozen

ESPRESSO BAVARIAN

almond sponge cake with espresso Bavarian cream, coffee
glaze and whipped cream with a chocolate coffee bean

\$25 per dozen

HOMEMADE COOKIE ASSORTMENT

\$18 per dozen

CHOCOLATE NEGRESKO

coffee meringue, dark chocolate mousse
with a ganache glaze

\$29 per dozen

RASPBERRY AND GRAND MARNIER NAPOLEON

puff pastry with Grand Marnier cream and
fresh raspberries

\$39 per dozen

PEAR AND CARAMEL DUO

delicate pasty layered with caramelized pears
and caramel sauce

\$27 per dozen