

#meetusinthekitchen

FALL MENU

2016



FALL MENU 2016

ROASTED CHICKEN FARE

\$16.75 per person

CARAMEL ROASTED AIRLINE CHICKEN BREAST

FALL RICE PILAF WITH APPLES

with roasted pemitas and pomegranate seeds

SAUTEED POTATO GNOCCHI

with shaved brussels sprouts, bacon and dried cranberries

APPLE AND FENNEL SALAD

with granny smith apples tossed with shaved florence fennel bulbs, cider vinaigrette, marcona almonds, amish blue cheese and mixed greens

GRILLED PORK LOIN CUT

\$17.00 per person

GRILLED CIDER CURED PORK LOIN

with peach marmalade and basil pesto butter

ROASTED ROOT VEGETABLES

tossed with herbs and brown butter vinaigrette

QUINOA AND ROASTED CAULIFLOWER SALAD

with black kale, mint, almonds, dried cherries and agave nectar

CURLY ENDIVE AND ESCAROLE SALAD

with toasted pumpkin seeds, ricotta salata, red and green pears and sherry vinaigrette



SWEET TREATS

\$ price per item

S'MORE WHOOPIE PIE \$2.75

chocolate cake filled with marshmallow fluff and rolled in graham cracker crumbs

PUMPKIN DONUT HOLES \$1.50

oven baked donut hole filled with cream cheese frosting and rolled in pumpkin spice glaze

MINI PUMPKIN PIE \$3.00

spiced pumpkin pie topped with whipped cream and pecan pieces

MINI CARAMEL APPLE CANNOLI \$3.50

cannoli shell dipped in milk chocolate and filled with caramel apple ricotta

ASSORTED MINI PIES \$2.75

apple, cherry and blueberry filled pies topped with crunchy streusel

CARAMEL SWIRL BROWNIE \$2.60

fudge brownies topped with rich chocolate ganache and caramel swirl

