



Fall Menu

— APPETIZERS —

Sopresatta Skewers

Fresh mozzarella ovolini, grape tomatoes, fresh basil and sopresatta

Seared Tenderloin Crostini

Thin crisp bruschetta spread with creamy herbed cheese, topped with thin sliced beef tenderloin, and baby arugula

Spinach & Feta Cheese Filo Triangles

Fresh spinach, leeks and feta cheese wrapped in crispy filo

Wild Mushroom Risotto Cakes

Wild mushroom bite size risotto cakes seared and served warm

Baked Brie w/ Figs

Puff pastry wrapped French brie topped with fig preserves and baked served with water crackers and fresh grapes

Chili Spiced Shrimp

Local shrimp roasted with smoked chili spices and a touch of brown sugar

— BAR SNACKS —

Spiced sweet and salty pecans

Rosemary and pecorino shortbread

Puffed cheese straws

Thin sliced salami

Spiced kale chips

Smoked paprika potato chips

— SALADS & SOUPS —

Asian Dumpling Soup

A light ginger broth with julienne fresh vegetables and steamed dumplings

Butternut Squash Soup

Fresh roasted butternut squash and vegetables simmered in chicken stock with a touch of cream and Jamaican curry powder

Creamy Cauliflower Soup w/ Scallops

Fresh cauliflower and vegetables pureed in a rich broth with a hint of cream and garnished with seared fresh scallops

Pumpkin Soup

Fresh pumpkin simmered with carrots, onions and celery, pureed with a touch of cream and warm spices

Spinach & Crispy Goat Cheese Salad

Fresh baby spinach topped with warm panko crusted goat cheese, sliced dates and honey balsamic dressing

Baby Kale Caesar Salad

Local baby kale tossed with fresh lemon, garlic and olive oil, topped with crispy parmesan frico

Fennel & Apple Slaw

Shaved fresh fennel, apples and celery tossed with gorgonzola cheese and toasted pecans

Baby Greens w/ Crispy Pancetta

Baby lettuces mixed with crispy pancetta and shaved red carrots tossed with a honey balsamic vinaigrette

— Main Courses —

A Study in Beef

Braised boneless short ribs and roasted beef tenderloin served with a caramelized onion and red wine reduction with cauliflower gratin and braised greens

Classic Roast Chicken

Whole chicken, perfectly roasted and carved, served with roasted root vegetables and haricot verts

Shrimp Risotto

Rich and flavorful creamy risotto, simmered in shrimp broth and cream topped with roasted local fresh shrimp

Classic Osso Bucco

Veal shanks simmered low and slow served with house made potato Gnocchi and julienne vegetables

Wild Mushroom Tagliatelle

Wild mushrooms roasted with fresh garlic and thyme and a touch of cream tossed with fresh Tagliatelle pasta

— DESSERTS —

Apple Tartlettes

Fresh fall apples, tossed with cinnamon and nutmeg baked in a puff pastry crust topped with vanilla bean ice cream

Dark chocolate Caramel torte

Rich and dark Grandmas recipe, chocolate cake layered with chocolate mousse and topped with chocolate ganache and fresh whipped cream, served with caramel sauce

Limoncello Tiramisu

Fresh lemon curd layered with a limoncello spiked sponge cake and mascarpone cream filling

Classic Crème Brûlée

Vanilla custard, caramelized and served with fresh fruit skewers and shortbread cookies

Rum Raisin Bread Pudding

Rum soaked raisins, baked in a rich brioche soaked custard, served warm with homemade ice cream

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