



## 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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email: [laurie@cheflaurie.com](mailto:laurie@cheflaurie.com) | phone: 912-571-2617  
[www.cheflaurie.com](http://www.cheflaurie.com)