



Winter Menu

— APPETIZERS —

Tapenade Crostini

Puree of Kalamata olives, sundried tomatoes, roasted red peppers and garlic, served on toasted baguette with local goat cheese

Roasted Vegetables Tartlettes

Puff pastry crust filled with herbed goat cheese and topped with roasted vegetables and fresh herbs

Chicken Liver Pâté

House made organic chicken liver pate served with fig and truffle honey piped onto thin sliced crostini

Seared Scallop Spoons

Crispy seared scallops served on a creamy cauliflower puree

Lamb Albondigas

Ground lamb and fresh mint Spanish meatballs roasted and served with a soy, ginger, dipping sauce

— BAR SNACKS —

Spiced sweet and salty almonds
Rosemary and pecorino shortbread
Puffed cheese straws
Sopressata palmiers
Mini herb popovers
Kale chips
Smoked paprika sweet potato chips
Parmesan pita chips

— SALADS & SOUPS —

Carrot Ginger Soup

Fresh carrots and vegetables with a hint of ginger simmered in chicken stock and pureed

Provençal Fish Stew

Fresh local fish and clams simmered in a tomato chorizo broth

Wild Mushroom Soup

Roasted wild mushrooms simmered and pureed with a touch of cream

Thai Coconut Soup

Coconut and green curry broth topped with Thai basil

Thai Vegetable Slaw w/ Shrimp

Shredded vegetables, tossed with a sesame ginger dressing and topped with cashew crusted shrimp

Pear & Arugula Salad

Baby Arugula with roasted pears, crispy prosciutto, blue cheese crumbles, balsamic vinaigrette

Roasted Winter Caprese Salad

Crispy eggplant, roasted red peppers, fennel and tomatoes served with basil oil and fresh mozzarella

Jicama Avocado Salad

Julienne jicama, sliced avocado and ruby red grapefruit topped with toasted pepitas and fresh cilantro

— Main Courses —

Braised Lamb Shanks

Lamb shanks roasted and braised in red wine and rosemary until tender served with mashed butternut squash and sautéed greens

Mediterranean Chicken

Boneless Chicken thighs simmered in a tomato, black olive and roasted red pepper sauce served on rigatoni pasta with fresh mozzarella

Roasted Local Snapper

Fresh right of the boat red snapper, roasted and topped with fresh tomatoes, olives, provençal herbs and panko bread crumbs

Gnocchi w/ Bolognese

House made fresh potato gnocchi topped with a slow braised grass fed beef classic bolognese

Duck w/ Cherries

Seared duck breasts with port wine and dark cherry reduction served with wild rice and roasted sweet potatoes

Butternut Squash Risotto

Diced butternut squash sautéed with fresh sage and stirred in to classic Italian parmesan risotto

— DESSERTS —

Pear & Frangipane Tartlettes

Thin sliced poached pears baked in an almond cream inside a puff pastry shell, served warm with vanilla bean ice cream

Chocolate 3 Ways

Rich and dark chocolate cake filled with chocolate mouse, chocolate crème brûlée and chocolate fondue with fresh fruit kabob

Citrus Tart

Lemon, ruby red grapefruit and orange custard baked in a thin pastry crust topped with fresh whipped cream

Classic Tiramisu

Fresh prepared lady fingers soaked in sherry rum syrup and layered with a mascarpone cream filling with espresso

Cream Puffs

Giant pate choux puffs filled with fresh whipped cream and drizzled with dark chocolate ganache served with raspberry sauce

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