



SPRING MENU

CHICKEN

CREAMY PESTO CHICKEN
CHICKEN MARSALA
HONEY GARLIC GLAZED CHICKEN
CHICKEN PICCATA
CHICKEN SALTIMBOCCA
NORI CHICKEN

BEEF

BEEF WELLINGTON
SHORT RIBS
TORCHON
TENDERLOIN WITH DEMI GLACE
BEEF TIPS WITH RED WINE REDUCTION
BEEF CURRY

PORK

HONEY GARLIC PORK BELLY
TENDERLOIN WITH MUSTARD CREAM SAUCE
TRIPLE BERRY BBQ PORK RIBS
LEMONGRASS GRILLED PORK CHOP
SPINACH, MUSHROOM, APPLE STUFFED PORK LOIN
ALEPPO PEPPER TENDERLOIN WITH ORANGE BALSAMIC
BUTTER SAUCE

FISH

GINGER SOY COD
PEPPER CRUSTED AHI WITH WASABI CREAM SAUCE
CEDAR PLANK SALMON
CHILI LIME SHRIMP WITH CILANTRO YOGURT SAUCE
SEARED SALMON WITH SPINACH POBLANO CREAM SAUCE
MAPLE BOURBON SALMON

VEGETARIAN

CASSOULET
PESTO TORTELLINI
LEMONGRASS TOFU STIR FRY
TERIYAKI VEGAN MEATBALLS
CREAMY TUSCON GNOCCHI
MUSHROOM STROGANOFF
VEGAN PAELLA
MUSHROOM WELLINGTON
CASHEW TOFU

SALADS

ARUGULA, BEET, FETA, CANDIED WALNUT
SPINACH, PEAS, ASPARAGUS, WATERMELON RADISH
SPINACH, STRAWBERRY, GOAT CHEESE
ASPARAGUS PANZANELLA
PNW CAESAR SALAD

DRESSING: POPPYSEED, HONEY LIME VINAGRETTE, KUMQUAT
VINAGRETTE, LEMON MINT VINAGRETTE, GREEN GODDESS

ACCOMPANIMENTS

ROASTED BRUSSELS
SAUTEED MUSHROOMS AND LEEKS
ROASTED OR GRILLED ASPARAGUS
SWISS CHARD WITH BACON
GREEN BEANS WITH ALMONDS
ROASTED ROOT VEGETABLES

CHEDDAR CHIVE MASH
PARSNIP PUREE
ROASTED BABY POTATOES
GINGER GARLIC FRIED RICE
AU GRATIN
ROOT VEG RICE PILAF
3 CHEESE MACARONI AND CHEESE