

august.

catering+events

SAMPLE SALADS

Shaved asparagus & citrus salad with frisee, arugula, chevre, pomegranate seeds, & fennel fronds

Summer salad with heirloom tomatoes, burrata, figs, summer squash, shaved beets, & white balsamic glaze (seasonal)

Roasted beet & pear salad with spinach, radicchio, stilton, candied walnuts, & warm bacon vinaigrette

Endive & arugula salad with poached quail egg, delicata squash, hearts of palm, & sherry dijon vinaigrette

SAMPLE ENTREES

NY Strip steak with blistered kale, pommes Anna, yellow squash puree, Vidalia onion butter, & gremolata.

Prosciutto & sage-wrapped pork loin with roasted apples, roasted root vegetables, pommes puree, & cider brandy reduction

Herb & spice-crusting baby lamb chops with Kabuli pulao (basmati rice, candied carrot, slivered almonds, roasted cauliflower, & golden raisins)

Apricot & chestnut-stuffed guinea hen with port wine agrodolce, fennel & dandelion green bread pudding, cipollini onions, & roasted root vegetables

Olive oil-poached black cod with charred baby octopus, forbidden rice, roasted grape & marcona almond crumble

Pan-seared red snapper with lemongrass-passion fruit vinaigrette, daikon puree, cucumber carrot salad, Chinese broccoli, crispy rice noodles, & fried red chiles

Potato gnocchi with taleggio cream sauce, morel mushrooms, roasted rainbow chard, pickled leeks, & dehydrated apple

Smoked beets bourguignon with caramelized pearl onions, heirloom carrots, & wild mushrooms over faro pilaf

SAMPLE DESSERTS

Goat milk panna cotta with blackberries, red sorrel syrup, blackberry cream, & spiced crumble

Espresso & vanilla gelato affogato with whipped panna, hazelnut praline, & cocoa dusted biscotti

Crepes Suzette with Grand Marnier, orange butter, whipped crème fraiche, orange-marinated mixed fruit, lemon custard, lemon crumble, & caramel tuile