



2010 Menu

Chef Stephanie Riley

Chicken

Pimento-Cheese Stuffed Chicken

Chicken breasts stuffed with deliciously-Southern pimento cheese of sharp cheddar, cream cheese, pimentos, and chives, then breaded in Panko breadcrumbs and baked in the oven.

Chicken Saganaki

Pan-seared chicken breasts with a fresh-tasting sauce of crumbled Greek feta, sautéed fennel bulb, white wine, scallions, chiles, and finished with a splash of lemon juice.

Sautéed Chicken and Peanuts (Kong Bao Ji Ding)

A Sichuan dish of diced chicken marinated in soy sauce, then stir-fried in peanut oil with peanuts, ginger, garlic, scallions, red pepper flakes, and a sauce of soy sauce, rice wine, vinegar, sesame oil, stock, and sugar.

Grilled Balsamic Chicken with Mushrooms and Peppers

Boneless, skinless chicken breasts marinated in balsamic vinaigrette, then grilled and served with sautéed mushrooms and red bell peppers seasoned with balsamic vinegar reduction and sprinkled with chives.

Chicken with Piquillos

Pan-seared, paprika-rubbed chicken thighs braised with white wine, sautéed onions, roasted Spanish piquillo peppers, and garlic for good, simple Spanish flavors.

Blackened Chicken with Creole Sauce

Boneless chicken breasts rubbed with Creole seasonings, then blackened in a pan and served with a tomato and chicken stock sauce with onions, celery, green bell peppers, garlic, thyme, bay leaves, Creole seasonings, and thickened with filé powder (ground sassafras).

Chef Steph's Chicken Noodle Soup

Keep healthy through cold and flu season with a classic comfort soup of poached chicken breast with egg noodles, onions, celery, carrots, garlic, herbs and anti-inflammatory spices. Can do Chicken and Rice for gluten-free.

Chicken with Teriyaki Shiitake

Chicken breasts or thighs marinated in homemade teriyaki sauce, then grilled and served with shiitake mushrooms glazed with teriyaki and sprinkled with chives.

Chicken Stuffed with Roasted Red Peppers, Goat Cheese and Herbs

Pan-seared chicken breasts stuffed with a mixture of roasted red peppers, goat cheese, garlic, thyme and parsley, with a white wine and chicken stock reduction sauce.

Thai Red Curry Chicken with Vegetables

Chunks of chicken, broccoli, red bell pepper, onion, and garlic cooked into a Thai curry with red curry paste, coconut milk, fish sauce, lime, and basil, and served with jasmine rice.

Chinese Chicken Salad

A classic salad of poached chicken, shredded Napa cabbage, shredded romaine lettuce, mung bean sprouts, cilantro, julienned snow peas, scallions, red bell pepper, carrot, cucumber, black sesame seeds, crushed peanuts, garnished with fried wonton strips, and served with peanut dressing. This is a fresh service item and should be eaten within 3-5 days.

Turkey

Turkey Burgers with Tomato Jam, Olives and Feta

Ground turkey mixed together with feta cheese, chopped Kalamata olives, garlic, and rosemary, grilled, and served on burger buns with homemade tomato jam.

Turkey Kielbasa with Cabbage and Fingerling Potatoes

Turkey kielbasa sausage braised together with sautéed cabbage, onions, sliced fingerling potatoes in a lager beer and grainy mustard sauce.

Herbed Turkey Meatballs with Pinot Noir-Cranberry Sauce

Pan-seared meatballs of ground turkey, sautéed onion and celery, breadcrumbs, sage, thyme, and egg, cooked into a sauce of pinot noir wine, cranberry sauce, brown sugar, thyme, and Dijon mustard.

Turkey Mulligatawny Soup

A classic Indian stew of poached turkey wing meat (or breast) with white rice, curry powder, carrots, celery, onions, ginger, garlic, and turkey stock, finished with Greek yogurt and cilantro.

Beef

Chipotle-Marinaded Flatiron Steak with Corn Relish

Flatiron steaks marinated in chipotle peppers, adobo sauce, orange juice, garlic, and olive oil, grilled, and served with a relish of fresh corn, roasted red peppers, minced red onion, jalapeno, and lime juice.

Stir-Fried Red Cargo Rice with Sliced Sirloin Steak and Chard

Whole-grain red rice stir-fried with slices of sirloin steak, Swiss chard, thinly-sliced Vidalia onions, garlic, and ginger, seasoned with soy sauce and sesame oil.

Indian-Spiced Short Ribs

Braised short ribs braised with red wine, tomatoes, stock, carrots, celery, onions, ginger, and garlic, and Indian spices.

Seared Rib Eye with Roasted Poblano-Parsley Sauce

Pan-seared rib eye steaks with a sauce of roasted mild Poblano chile peppers pureed with parsley, feta cheese, olive oil, garlic, and lime juice.

Bifteck Hache (French-Style Chopped Beef)

French-style bun-less hamburgers of ground beef mixed together with sautéed onions, egg, fresh thyme, and a little butter, formed into patties, dredged in flour, and pan-fried, then served with a classic red wine sauce.

Filet Mignon with Cabrales Cheese Sauce

Pan-seared filet mignons with a Spanish sauce of caramelized shallot rings, garlic, butter, flour, sherry wine, chicken stock, and Cabrales blue cheese.

Hungarian Goulash

Beef stew meat braised with onions, paprika, carrots, parsnips, potatoes, tomato, garlic, caraway seeds, and marjoram.

Rosemary-Orange Pot Roast

Beef roast braised with rosemary, orange zest, onions, garlic, red wine and beef stock, sliced and served with the gravy and Grainy Mustard Sauce of whole grain mustard, yogurt, and mayo.

Pork

Pork Tenderloin with Cauliflower Fondue Sauce

Spice-rubbed, pan-roasted pork tenderloin served with a decadent pureed fondue sauce of cauliflower, camembert cheese, white wine, leeks, garlic, and stock.

Pork Chops Stuffed with Chard

Pork loin chops stuffed with a mixture of sautéed chard, garlic, sundried tomatoes, pine nuts, and feta cheese, pan-seared and served with a white wine and chicken stock reduction sauce.

Bacon and Mushroom Quiche

Bacon, mushrooms, shallots, thyme, and gruyere cheese, poured into a flaky pie crust with egg and milk and baked until golden.

Pork Chops Stuffed with Bandaged Cheddar and Apples

Boneless pork chops stuffed with a mixture of nutty bandaged cheddar cheese, apples, sage, and shallots.

Pork Shoulder with Salsa Verde

Pork shoulder coated with garlic, sage and rosemary and roasted slowly in the oven until tender and falling apart, then served with a pureed sauce of parsley, rosemary, sage, red wine vinegar, capers, Dijon mustard, garlic, anchovies, breadcrumbs and olive oil.

Pork Tonkatsu

Slices of pork tenderloin pounded thin and breaded with Panko breadcrumbs, then pan-fried, sliced into strips and served with a delicious dipping sauce of ketchup, apple butter, soy sauce, Dijon mustard, rice vinegar, and Worcestershire sauce.

Pork Saltimbocca

Pork tenderloin stuffed with prosciutto and sage leaves, rolled up, pan-roasted and served with a sauce of white wine, lemon, and chicken stock.

Pork Chop Suey

Thinly-sliced pork tenderloin stir-fried with onion slices, carrots, bell peppers, ginger, mung bean sprouts, water chestnuts, and a soy broth sauce, then served over udon noodles.

Other Meats

Moussaka

A traditional Greek casserole of ground lamb, eggplants, potatoes, tomatoes, red wine, red bell pepper, onions, currants, and Greek spices, topped with a béchamel sauce of butter, flour, milk, Greek yogurt, and egg yolks, sprinkled with Parmesan cheese and baked in the oven.

Herb-Roasted Leg of Lamb

Leg of lamb rubbed with a mixture of rosemary, thyme, garlic, and olive oil, rolled up and roasted slowly, then sliced to serve.

Grilled Lamb Chops with Dandelion Greens Pesto

Lamb chops rubbed with herb garlic oil, grilled, and served with pesto sauce made from dandelion greens, parsley, pine nuts, garlic, olive oil, and Pecorino-Romano cheese.

Cranberry-Marinated Rack of Lamb

Racks of lamb marinated in cranberry juice, red wine, dried cranberries, and rosemary, then pan-seared, roasted, and served with the marinade reduction sauce.

Irish Lamb Stew

Chunks of lamb stewed with stout beer, beef stock, potatoes, rutabagas, onions, carrots, celery, tomato paste, thyme, bay leaves, and parsley.

Gypsy Schnitzel

Veal cutlets breaded with breadcrumbs and pan-fried, then served with a saucy mixture of sautéed onions, red and green bell peppers and mushrooms.

Duck Breast with Red Wine Sauce

Pan-seared Muscovy duck breasts with a classic red wine sauce of shallots, carrots, thyme, red wine, beef stock, butter and flour, and sprinkled with parsley.

Seafood

Shrimp Scampi

Large shrimp cooked in a butter sauce with white wine, garlic, lemon and parsley, and served over angel-hair pasta.

Slow-Roasted Salmon with Fresh Corn and White Wine Sauce

Salmon filets roasted slowly in the oven until super tender, served with a sauté of fresh corn, zucchini, shallots, basil, finished with a little white wine and butter.

Grilled Fish with Red Pepper Relish

Catch of the day (or your choice of fish), grilled and served with a sweet, tangy, spicy, and citrusy relish of sautéed red bell peppers, red onions, jalapenos, garlic, coriander seeds, brown sugar, white wine vinegar, orange juice, and cilantro.

Grilled Tuna and Roasted Vegetable Niçoise

Niçoise-flavored tuna steaks marinated in olive oil, wine, Dijon mustard, ground fennel, thyme, and shallots, then grilled and served with roasted baby potatoes, French green beans, cherry tomatoes, and Niçoise olives, for a complete meal.

Blackened Fish with Creole Sauce

Red snapper (or your favorite fish) rubbed with Creole seasonings, blackened, and served with a classic tomato and chicken stock sauce with green bell peppers, celery, onions, garlic, thyme, bay leaves, Creole seasonings, and thickened with filé powder (ground sassafras).

Prosciutto-Wrapped Monkfish with White Bean Puree and Balsamic

Monkfish filets wrapped in prosciutto and roasted in the oven and rested on a bed of white bean puree with balsamic drizzle.

Grilled Salmon with Mushrooms and Peppers

Salmon filets grilled and served with sautéed mushrooms and bell peppers with a balsamic glaze.

Slash-and-Burn Mahimahi

Filets of mahimahi slashed through the middle and stuffed with jerk seasoning, then seared in a pan and served with a pan reduction sauce of diced, roasted bell peppers, fish stock, lime juice, and finished with butter and cilantro.

Dilled Salmon Quiche

Flaky pie crust filled with roasted salmon, fresh dill, Emmenthaler cheese, lemon, eggs and milk to form a beautiful quiche.

Maque Choux and Shrimp

Grilled large shrimp served on a bed of traditional Cajun maque choux with lots of creamy, fresh corn cooked with bacon, green bell pepper, tomato, celery, onions, green onions, and herbs and spices.

Halibut with Bell Peppers and Onions (Sabz-Macchi Masala)

A Bengali-flavored dish of bell peppers and onions sautéed with cumin, fennel seed, black mustard seeds, kalonji seeds, and fenugreek, then chunks of turmeric-seasoned halibut are added to the dish and finished with a little lemon juice and cilantro.

Pasta

Spinach and Pine Nut Cannelloni

Pasta sheets rolled up with a filling of spinach, toasted pine nuts, ricotta cheese, Parmesan cheese, egg, garlic, basil and parsley inside, and baked covered in marinara sauce, mozzarella and Parmesan cheeses.

Tortellini Primavera

Cheese tortellini cooked into a light Parmesan cheese and herb sauce with broccoli florets, carrots, and sugar snap peas.

Zucchini, Corn, and Basil Fusilli with Bacon

A garden-fresh treat of sautéed zucchini, fresh corn, grape tomatoes, shallots, garlic, and pieces of bacon tossed with spiral pastas and basil pesto.

Cavatappi with Veal Ragu

Chunks of veal braised slowly in a sauce of tomato, red wine, and chicken stock with onions, carrots, fennel, thyme and garlic, then served with cavatappi spiral pastas.

Blackened Shrimp with Jalapeno Angel Hair Pasta

Large shrimp seasoned with Cajun spices, blackened, and tossed with angel hair pasta in a sauce of fresh basil pesto, cream, and minced jalapenos.

Tuscan-Style Pasta with Chickpeas, Zucchini and French Feta

Penne pasta tossed together with sautéed zucchini, shallots, garlic, chickpeas, tomatoes, rosemary, toasted pine nuts, chopped oil-cured black olives and French feta cheese.

Linguine with Turkey Italian Sausage and Smoked Mozzarella

Linguine pasta tossed into a satisfying chunky sauce of crumbled turkey Italian sausages, tomatoes, white wine, spinach, garlic, herbs, and smoked mozzarella cheese.

Ratatouille with Penne

A French ratatouille of braised eggplant, zucchini, onions, bell peppers, tomatoes, and garlic, tossed with penne pasta and finished with grated Parmesan cheese, basil, parsley, and small black Niçoise olives.

Bucatini with Spicy Tomato Sauce

Tubular spaghetti noodles coated in a tomato sauce with pureed San Marzano tomatoes, pancetta, onions, carrots, garlic, and red chile flakes, then served with grated Pecorino Romano cheese.