



Menu for 2017

Chef Stephanie Riley

Chicken

Chicken Baked with Creamed Spinach and Mushrooms

Pan-seared chicken breasts or thighs topped with creamy spinach, mushrooms, red bell peppers, red onions, garlic, and Irish cheddar cheese, and baked until bubbly and golden.

Herb-Buttermilk Roasted Chicken with Buttermilk Sauce

Bone-in chicken pieces marinated until tender in buttermilk, rosemary, garlic, and honey, roasted in the oven until golden, and served with a flavorful pan-sauce of buttermilk, chicken stock, rosemary, and nutmeg.

Grilled Chicken with Greek Salsa

Chicken breasts marinated in lemon juice, red wine vinegar, herbs, garlic, and olive oil, grilled, and served with a fresh salsa of good Greek feta, tomatoes, Kalamata olives, parsley, lemon juice, oregano, and olive oil.

Chicken Marsala & Mushroom Stew

Chunks of chicken thighs cooked into a rich, comforting stew of mushrooms, shallots, Marsala wine, beef stock, shallots, rosemary, garlic, and parsley.

Grilled Chicken, Kale, and Bow Tie Pasta Caesar Salad

Kale and bow tie pasta tossed with a homemade Smoked Paprika-Caesar Dressing, Irish cheddar cheese, Parmesan, torn croutons, and grilled chicken slices.

Bacon-Wrapped Jalapeno Popper-Stuffed Chicken

Chicken breasts stuffed with chopped, roasted jalapenos (or poblanos for milder preferences), sharp cheddar, and cream cheese, wrapped in bacon, and roasted in the oven.

Chicken Parmesan with Butter-Roasted Tomato Sauce

Chicken cutlets coated in herbed breadcrumbs and parmesan and fried, then topped with a rich roasted tomato sauce flavored with butter, garlic, anchovies, and crushed red pepper, and mozzarella and parmesan cheeses.

Chicken Meatballs Marsala

Meatballs of ground chicken, Parmesan, breadcrumbs, milk, marsala, egg, and parsley cooked into a classic Italian sauce of marsala wine, mushrooms, shallots, and chicken stock, and served topped with more Parmesan cheese.

Chicken, Broccoli, and Cheddar Pot Pie

Flaky pie crust with a creamy filling of chicken, broccoli, cheddar and cream cheeses, onion, Dijon, and garlic, topped with a flaky pie crust and baked until golden. (Can make gluten-free)

Chicken, Sausage, and White Bean Cassoulet

Chicken thighs, sausage, and bacon in a French casserole with Great Northern white beans, white wine, chicken stock, onions, celery, carrots, garlic, and herbs, topped with thinly-sliced tomatoes and bread crumbs, and baked until bubbly.

Thai Noodles with Chicken and Broccoli (Pad See Ew)

A Thai rice noodle stir-fry with thinly-sliced chicken, broccoli, eggs, garlic, chiles, and a sauce of oyster sauce, soy sauce, brown sugar, rice vinegar, molasses, and fish sauce.

Braised Chicken with Sherry-Rosemary Marinated Peaches

Peaches marinated in sherry vinegar, spiced rum, rosemary, and olive oil, then braised with chicken thighs, leeks, garlic, chicken stock, capers, and parsley, and topped with crispy prosciutto.

Dijon Chicken with White Wine and Mushrooms

Bone-in chicken pieces and cremini mushrooms braised in a Dijon whole grain mustard, white wine, and chicken stock sauce with shallots, garlic, tarragon, and thyme.

Turkey

Turkey and Pancetta Meatballs with Roasted Red Pepper Tomato Sauce

Meatballs of ground turkey, chopped pancetta, shallots, garlic, breadcrumbs, egg, and rosemary cooked into a smooth sauce of roasted red bell peppers, roasted garlic, fire-roasted tomatoes, shallots, and rosemary.

Thai Coconut Curry Turkey Meatballs

Meatballs of ground turkey, basil, ginger, garlic, egg, and breadcrumbs cooked into a classic Thai red curry of coconut milk, red curry paste, onion, red bell pepper, sugar snap peas, ginger, garlic, fish sauce, lime juice, and basil, and served over jasmine rice. This is a complete meal with no additional sides.

Greek Turkey, Zucchini, and Feta Burgers with Tzatziki

Grilled burgers of ground turkey, shredded zucchini, minced Kalamata olives, garlic, feta cheese, and oregano, served on burger buns with Tzatziki (cucumber, dill, yogurt sauce) and fresh tomato slices. Can also be made with ground beef or lamb.

Turkey Meatballs Teriyaki

Meatballs of ground turkey, ginger, scallions, garlic, breadcrumbs, soy sauce, and Sriracha coated in a teriyaki sauce of soy sauce, honey, sesame oil, Sriracha, and ginger.

Beef

Grilled Burgers with Bacon Jam

Grilled ground beef burgers on brioche buns topped with cheddar cheese, baby greens, and an intense jam of bacon, bourbon, maple syrup, sherry vinegar, brown sugar, shallots, and spices.

Beef Tri-Tips and Zucchini Skewers with Smoked Paprika Aioli

Chunks of beef tri tip and zucchini seasoned with paprika, skewered, and grilled or broiled, and served with a wonderful smoked paprika and garlic mayonnaise seasoned with lemon and parsley.

Beef Braciola with Feta

Flank steak pounded thin and stuffed with feta, pine nuts, raisins, bread crumbs, mint, lemon zest, and parsley, rolled up and braised in a red wine-herb marinara until tender.

Grilled Flat Iron Steaks with Red Onion Jam and Blue Cheese

Grilled flat iron steaks topped with blue cheese and a homemade jam of red onions, red wine, brown sugar, balsamic vinegar, and thyme.

Beef Bulgogi Tacos

Stir-fried sirloin steak with onions, scallions, and garlic in a sweet soy, rice wine, and sesame oil sauce, served in corn or flour tortillas with an Asian-flavored Napa cabbage slaw and Sriracha Mayo. This is a complete meal with no additional side dishes.

Beef Stroganoff

Strips of beef sirloin, seared in a pan with onions and mushrooms in a gravy of beef stock, cognac, sour cream, Worcestershire sauce, Dijon mustard, dill, and paprika, over egg noodles.

Texas Chile Con Carne

Chunks of beef chuck stewed slowly in a rich Southwestern stew with pureed dried ancho and chipotle chile peppers, onion, garlic, cumin, cinnamon, allspice, oregano, cider vinegar, and masa harina.

Filet Mignon with Cognac-Peppercorn Cream Sauce

Pan-seared filet mignon steaks with a decadent sauce of cognac, cream, chicken stock, Parmesan, Dijon, fresh-cracked black pepper, shallots, and seasonings.

Grilled Flat Iron Steak with Ancho Chili Sauce

Spice-rubbed flat iron steaks served with a smooth and intense Southwestern sauce of pureed ancho chiles, mayo, lime, brown sugar, oregano, rosemary, and cumin.

Curried Beef Kabobs with Jade Sauce

Chunks of beef tri tip coated in curry seasonings and garam masala, threaded onto skewers and grilled or broiled, and served with a refreshing pureed sauce of fresh cilantro, mint, scallions, lime, jalapeno, honey, garlic, and olive oil.

Pork

Pork Tenderloin with Dijon Horseradish Cream Sauce

Pan-seared pork tenderloin with a decadent sauce of white wine, horseradish, Dijon mustard, chicken stock, a dash of cream, and fresh chives.

Kalua Pork Buns with Pineapple-Mango Slaw

Hawaiian-style smoky pulled pork in a brioche bun topped with a slaw of purple cabbage, mango, pineapple, red bell pepper, celery, green onions, cilantro, mayo, cider vinegar, orange, Dijon, honey, and celery seed.

Pork Tenderloin with Apple-Onion Marmalade and Bacon

Pan-seared pork tenderloin served with an apple cider pan reduction sauce and a fresh marmalade made from sautéed sweet onions, sliced apples, cumin seeds, and apple cider vinegar, topped with crumbled bacon.

Korean Kalbi Baby Back Ribs

Tender, oven-roasted baby back ribs glazed with flavor-packed Korean sauce of soy sauce, brown sugar, honey, ginger, garlic, onion, sesame oil, rice vinegar, and sesame seeds.

Smothered Pork Chops with Buttermilk Gravy

Bone-in pork chops dredged in flour seasoned with spices, pan-fried, then served with a pan-gravy of olive oil, seasoned flour, buttermilk, and chicken stock.

Asado de Bodas (Pork in Red Chile Sauce)

Chunks of pork shoulder braised slowly in a pureed chile and spice sauce of dried guajillo and New Mexico chiles, almonds, peanuts, raisins, Mexican chocolate, onion, garlic, cumin, cinnamon, and cloves.

Moo Ping (Grilled Pork Skewers)

Thai skewers of pork shoulder chunks marinated in coconut milk, soy sauce, fish sauce, oyster sauce, cilantro, garlic, and sugar, and then grilled or broiled.

Portuguese Kale and Sausage Soup

A hearty Portuguese soup with slices of linguíça or chorizo sausage, kale, potatoes, onion, garlic, and chicken stock.

Bacon and Leek Quiche

A flaky, butter pie crust filled with bacon, sautéed leeks, Gruyere cheese, eggs, and half and half, and baked. (Can make gluten-free)

Other Meats

Wine-Braised Lamb Shoulder Chops with Figs

Lamb shoulder chops braised slowly with dried figs, carrots, tomatoes, onions, and garlic, in red wine and chicken stock with Indian spices.

Lamb Burgers with Blue Cheese and Basil Mayonnaise

Ground lamb mixed with smoked paprika and other spices, formed into patties, grilled, and served on burger buns with grilled red onions, and a mayo seasoned with blue cheese, Dijon mustard, and fresh basil.

Grilled Lamb Chops with Black Olive Puree

Lamb rib chops rubbed with minced garlic, parsley, rosemary, and thyme, grilled, and served with a puree of Kalamata olives, parsley, rosemary, thyme, lemon, and olive oil.

Green Chile Bison Burgers

Ground bison mixed with diced mild green chiles and shredded sharp cheddar, formed into burger patties, grilled, and served topped with additional green chiles and melted cheddar with romaine lettuce on burger buns.

Seafood

Slow-Roasted Salmon with Lemon-Tahini and Herb-Nut Pesto

Salmon roasted low and slow until creamy and tender, and served with a smooth sauce of tahini, lemon, garlic, and spices, and another sauce of finely-chopped almonds, walnuts, cilantro, parsley, mint, shallot, crushed red pepper, and olive oil.

Thai Peanut Curry with Shrimp

A creamy Thai coconut curry with red curry paste, peanut butter, coconut milk, fish sauce, ginger, garlic, brown sugar, and lime juice, served over stir-fried shrimp, red bell peppers, and sugar snap peas, with jasmine rice. This is a complete meal with no additional side dishes.

Scallops with Lemon-Dill Greek Yogurt Sauce

Seared sea scallops with a refreshing sauce of Greek yogurt, dill, lemon, and olive oil, and sprinkled with fresh-chopped cucumbers and tomatoes.

Sichuan Braised Cod

Cod coated in egg and cornstarch and pan-seared, then glazed with a flavorful, Chinese sauce of ginger, scallions, soy sauce, rice vinegar, chicken stock, ketchup, and dried chiles.

Coconut Shrimp with Peanut Sauce

Large shrimp coated in panko and coconut, fried (or baked), and served with an Asian sauce of peanut butter, soy sauce, honey, sesame oil, rice vinegar, garlic, and Sriracha.

Sea Scallops with Creamy Leek Sauce

Pan-seared sea scallops served atop a delicate sauce of sautéed leeks, white wine, cream, parsley, and nutmeg.

Salmon Niçoise Salad with Kalamata Vinaigrette

A French salad of baby arugula, baby red potatoes, green beans, cherry tomatoes, thinly-sliced fennel, and grilled salmon, served with a dressing of minced Kalamata olives, white balsamic vinegar, garlic, lemon zest, crushed red pepper, and olive oil. This is a complete meal with no additional side dishes.

Pasta

Italian Meatballs with Tortellini

Beef or turkey Italian meatballs, cheese tortellini, and green peas coated in homemade marinara sauce and sprinkled with Parmesan cheese.

Roasted Butternut Squash Lasagna

A light and airy lasagna with layers of fresh pasta sheets, creamy roasted butternut squash béchamel sauce, and Parmesan cheese, topped with whipped cream and Parmesan cheese, and baked until golden.

Fettucine with Wild Mushrooms and Pancetta

Fettucine tossed with sautéed wild mushrooms, pancetta, shallots, garlic, and thyme, in a white wine and cream sauce with Parmesan cheese.

Homemade Mac and Cheese

Macaroni cooked into a creamy béchamel sauce with sharp cheddar and Parmesan cheeses, poured into a casserole dish and topped with crispy panko breadcrumbs to bake.

Creamy Tomato Tortellini Soup

Cheese tortellini cooked into a soup with diced tomatoes, tomato sauce, chicken stock, onions, garlic, fresh herbs, and a little cream, and served with Parmesan cheese.

Vegetarian

Grilled Eggplant Involtni

Grilled slices of eggplant filled with a mixture of feta cheese, pine nuts, raisins, breadcrumbs, egg, garlic, lemon, mint, and parsley, rolled up and baked in tomato sauce, topped with fresh mozzarella slices.

Spicy Peanut Tofu Stir-Fry

Cubes of tofu stir-fried with shiitake mushrooms and onions and coated in a sauce of peanut butter, soy sauce, brown sugar, lime juice, garlic, ginger, sesame oil, and Sriracha. Served over Jasmine Rice and sprinkled with crushed peanuts, this is a complete meal with no additional side dishes.

Chana Masala (Chickpeas with Tomatoes and Spices)

A classic Indian dish of chickpeas, tomatoes, onions, garlic, ginger, and chiles cooked into a curry with loads of Indian spices, and finished with lemon and cilantro. Served over Buttered Basmati Rice, this is a complete meal with no additional side dishes.

Eggplant Parmesan Sliders

Eggplant slices dredged in seasoned breadcrumbs and fried or baked, then served on slider buns, topped with marinara sauce and melted Mozzarella and Parmesan cheeses.

Miso Soup with Tofu

Homemade miso soup with a dashi broth of kombu and bonito flakes finished with white miso paste, diced tofu, and sliced scallions.

Chickpea, Wild Mushroom, and Farro Soup

A Tuscan soup of chickpeas, vegetable stock, onions, garlic, rosemary, tomato paste, pureed until creamy, then simmered with farro, and finished with sautéed wild mushrooms seasoned with garlic, herbs, and white wine.

Italian Roasted Vegetable and Quinoa Casserole

Herb-roasted diced zucchini, yellow squash, red bell pepper, and red onion tossed with quinoa, basil, mozzarella, and Parmesan cheeses, poured into a casserole and topped with more cheese to bake, and served with homemade marinara sauce to dollop on top. This is a complete meal with no additional side dishes.