



Menu for 2016

Chef Stephanie Riley

Chicken

Honey Ginger Chicken with Lime

Pan-roasted, bone-in chicken in a flavor-packed sauce of balsamic vinegar, honey, lime, ginger, and Indian spices.

Herb-Parmesan Chicken Wings with Dijon-Blue Cheese Dressing

Chicken wings coated in oregano, rosemary, basil, garlic, cumin, Parmesan, and olive oil, roasted in the oven, then served with a homemade dressing of Gorgonzola, buttermilk, sour cream, mayo, Dijon mustard, and vinegar.

Lemon Chicken Orzo Soup

A comforting, flavorful soup of diced chicken, orzo pasta, onions, carrots, celery, garlic, herbs, and lemon.

Chicken Cordon Bleu with Parmesan-Dijon Cream

Chicken breasts stuffed with ham and Gruyere cheese, coated in crispy, herbed breadcrumbs and served with a creamy Parmesan-Dijon mustard sauce.

Chicken, Lentil, and Bacon Stew with Carrots

Tender, pulled chicken in a flavorful stew with delicate French green lentils, bacon, onion, carrots, herbs, stock, and sherry vinegar.

Coconut, Honey, and Lime Filipino Chicken Adobo Skewers

Cubes of chicken marinated in coconut milk, soy sauce, lime juice, rice vinegar, honey, garlic, and ginger, then grilled and served with a marinade reduction sauce.

Coq au Vin

Chicken pieces braised until tender in a classic French red wine stew with brandy, bacon, mushrooms, onions, carrots, garlic, and herbs.

Honey-Lime Chicken Wings

Baked chicken wings glazed with a syrup of honey, soy sauce, fish sauce, lime, garlic, sugar, and Sriracha.

Huli Huli Chicken and Pineapple Skewers

Chicken chunks in a traditional Hawaiian marinade of pineapple juice, soy sauce, brown sugar, ketchup, ginger, garlic, rice wine vinegar, sesame oil, and Worcestershire, skewered with chunks of red onions and pineapple, and grilled, then served with Sriracha mayo.

Fried Chicken Sandwiches with Creamy Cole Slaw

Chicken breasts marinated in seasoned buttermilk, then dredged in egg and a seasoned-flour coating and fried until crispy, served on brioche burger buns with pickle slices and Creamy Cole Slaw. This is a complete meal with no additional side dishes.

French Chicken in White Wine Cream Sauce

Whole bone-in chicken pieces browned and then simmered in a light white wine, chicken stock, and cream sauce with sautéed prosciutto, onions, carrots, celery, and parsley.

Beef

Ribeye Steak with Caramelized Onion and Gorgonzola Sauce

Grilled ribeye steaks with a sauce of caramelized onions, cream, and Gorgonzola cheese.

Braised Short Ribs with Pancetta and Mushrooms

Beef short ribs cooked into a rich ragu with red wine, tomato, beef stock, pancetta, cremini mushrooms, onions, carrots, celery, garlic, balsamic vinegar, and herbs, and served over pappardelle pasta topped with Parmesan and parsley. This is a complete meal with no additional sides.

Kentucky Bourbon Rib Eye Steak

Marinated rib eye steaks, grilled, and served with a reduction sauce of Kentucky bourbon, brown sugar, soy sauce, and Dijon.

Stout and Cheddar Meatloaf

Ground beef and pork mixed with stout beer reduction, cheddar cheese, sautéed onions, carrots, celery, garlic, breadcrumbs, eggs, parsley and seasonings, shaped into a free-form meatloaf, topped with bacon, and baked until delicious.

Campfire Burger

Ground beef patties on a burger bun topped with caramelized onions, mushrooms, roasted green chiles, cheddar and jack cheeses and chipotle mayonnaise with lettuce and tomato.

Steakhouse Sirloin Tip Kebabs with Mushrooms

Beef sirloin tips, cremini mushrooms, and red onions marinated in a classic steakhouse marinade with soy sauce, Worcestershire, Dijon, lemon juice, garlic, and brown sugar, skewered and grilled or broiled.

Peposo (Peppered Beef Stewed in Chianti)

A classic Tuscan stew with chunks of beef chuck braised in Chianti wine with lots of fresh-cracked black pepper and garlic.

Beef Short Rib Sandwiches with Caramelized Onions and Dijon-Horseradish Cream

Red-wine braised short ribs, pulled apart and served on a bun topped with caramelized onions, Irish cheddar cheese, arugula, and creamy horseradish-Dijon sauce.

Greek Feta Burgers with Feta Tzatziki

Ground beef mixed with sun-dried tomatoes, feta, and oregano, formed into burgers, grilled and served on buns with feta-tzatziki sauce (yogurt, feta, and cucumber), tomatoes, and baby spinach.

Pork

Chile Verde (Pork and Green Chile Stew)

A flavor-packed stew of chunks of pork shoulder braised slowly with roasted, chopped poblanos and cubanelle peppers, tomatillos, jalapenos, garlic, cilantro, onion, cumin, and chicken stock. Served with all the fixins' of warm tortillas, sour cream, cheese, cilantro, and lime wedges for a complete meal with no additional sides.

Pork Chops with Peach Brandy Glaze

Pan-seared, bone-in pork chops with a decadent sauce of peaches, brandy, shallots, peach preserves, rosemary, and thyme.

Tomato-Bacon Jam, White Cheddar, and Arugula Pizza

Homemade pizza dough topped with a chunky jam of bacon, tomatoes, onions, brown sugar, cider vinegar, and spices, baked with white cheddar cheese, and sprinkled with fresh arugula.

Split Pea Soup with Ham

Creamy, tender split peas cooked with bits of ham hock (or smoked turkey leg), onion, celery, carrots, and herbs.

Chianti-Braised Pork with Olives

A classic Tuscan stew with chunks of pork shoulder braised in Chianti wine with tomatoes, black olives, onions, garlic, and herbs.

Pork Chops with Maple-Ginger Pan Sauce

Thin cut pork chops in an Asian-fusion sauce of maple, ginger, garlic, dark rum, broth, cilantro, mint, and a little butter.

Andouille-Stuffed Pork Tenderloin with Creole Sauce

Pork tenderloin stuffed with andouille sausage, coated in spices, and pan-roasted, then sliced and served with a classic Creole sauce of tomatoes, onion, celery, green bell pepper, garlic, herbs, stock, and butter.

Southwestern Lime Pork Tenderloin with Ancho Chile Sauce

Pork tenderloin marinated in lime, soy, oregano, rosemary, garlic, and spices, then grilled, sliced, and served with a pureed sauce of ancho chiles, mayo, Greek yogurt, lime juice, oregano, rosemary, and spices.

Seafood

Three-Chile Dusted Shrimp with Calabacitas

Pan-seared shrimp dusted with chipotle, ancho, and chili powder, and served with a New Mexican vegetable sauté of zucchini, summer squash, corn, poblanos peppers, red onions, tomato sauce, mild green chiles, green onions, and cilantro. This is a complete meal with no additional side dishes.

Mahi Mahi with Tomato, Olive, and Caper Sauce

Pan-seared mahi mahi in a Mediterranean sauce of tomatoes, white wine, oregano, capers, green olives, onion, and parsley.

Olive Oil-Poached Salmon with Fingerling Potatoes and Arugula

Salmon filets slowly poached in olive oil until creamy tender, then served with fingerling potatoes browned in nutty brown butter with wilted arugula and a creamy mustard vinaigrette. This is a complete meal with no additional side dishes.

Shrimp with Creole Remoulade Sauce

Large shrimp seasoned with Cajun seasonings and seared in a pan with finely-chopped onions, celery, and green peppers, then coated in a flavor-packed Creole sauce with Creole mustard, horseradish, ketchup, lemon juice, paprika, and parsley.

Paprika-Rubbed Mahi Mahi with Bacon-Dijon Red Cabbage

Mahi Mahi filets rubbed with paprika, pan-seared, and served on a bed of caramelized red cabbage flavored with bacon, red onion, grainy mustard, and cider vinegar.

Coconut Shrimp with Peanut Sauce

Large shrimp dredged in flour, eggs, and Panko breadcrumbs with coconut, then fried, and served with a dipping sauce of peanut butter, soy sauce, honey, lime juice, sesame oil, garlic, and Sriracha.

Pan-seared Halibut with Creamy Fennel and Leek Ragout

Pan-seared halibut filets served atop a creamy ragout of thinly-sliced fennel and leeks, sun-dried tomatoes, cream, stock, and Dijon mustard with bacon lardons.

Pasta

Beef Burgundy Orecchiette

Ground beef simmered with onions, carrots, chopped mushrooms, garlic, thyme, flour, tomato paste, red wine, and beef stock, and tossed with “little ear”-shaped orecchiette pasta, Parmesan cheese, and parsley.

BLT Bowtie Pasta Salad

Bowtie pasta tossed with homemade buttermilk ranch dressing, bacon pieces, romaine lettuce, cherry tomatoes, fresh croutons, and Parmesan cheese. This is a fresh dish which should not be frozen and should be eaten within 3-4 days.

Creamy Garlic Spaghetti with Chicken and Zucchini

Cubes of chicken and zucchini cooked into a garlicky cream sauce with Parmesan and parsley and tossed with spaghetti.

Spinach Rotini with Turkey, Tomatoes and White Wine

Green spinach-flavored rotini pasta with a light ragù of ground turkey, diced tomatoes, onion, garlic, rosemary, basil, parsley, white wine, chicken stock, and Parmesan cheese.

Orecchiette with Brussels Sprouts and Pancetta

Shredded Brussels sprouts cooked together with crispy pancetta, caramelized shallots, pine nuts, garlic, crushed red pepper flakes, lemon, and Parmesan and tossed with orecchiette pasta.

Spinach Artichoke Cannelloni

Pasta sheets rolled up and filled with spinach, artichokes, ricotta and Parmesan cheeses, garlic, and herbs, covered with marinara sauce, topped with Mozzarella cheese, and baked until golden.

Shrimp Creole with Linguine

Shrimp cooked into a classic Creole sauce of tomatoes, clam juice, onion, celery, green bell pepper, garlic, herbs and spices, and served over linguine.

Cheese Ravioli with Roasted Bell Pepper Sauce

Cheese-stuffed ravioli in a flavorful sauce of pureed roasted bell peppers, sautéed onion, garlic, pine nuts, cream, lemon, parsley, and Parmesan cheese.

Angel Hair with Jalapeno-Basil Pesto Cream and Grilled Shrimp

Angel hair pasta tossed with a cream sauce flavored with basil pesto and puree jalapenos, and topped with spice-rubbed, grilled shrimp.

Vegetarian

Hummus and Grilled Zucchini Pizza

Homemade pizza dough topped with garlicky hummus, grilled zucchini slices, and feta cheese, and baked until golden.

Mushroom and Dill Stroganoff with Herb Spaetzle

Mixed wild mushrooms caramelized with onions then cooked into a gravy of sherry, vegetable stock, Dijon, dill, paprika, and sour cream, and served over tender herb dumplings.

Baked Southwestern Egg Rolls with Avocado Crema

Wonton wrappers filled with spinach, corn, black beans, green chiles, cheddar and jack cheeses, and loads of spices, baked in the oven until crispy, then served with an avocado-yogurt dipping sauce.

Spinach, Artichoke, and Brie Crepes with Sweet Honey Sauce

Whole wheat crepes filled with sautéed spinach, artichokes, Parmesan and brie cheeses, and drizzled with honey-olive oil sauce.

Cream of Wild Mushroom Soup

Shiitake, oyster, and cremini mushrooms cooked and pureed with onions, celery, garlic, herbs, brandy, stock, and cream.

Pesto Margherita Pizza

Homemade pizza crust topped with basil pesto and slices of fresh mozzarella and tomatoes, then baked until golden.