

Feb/March Dinner Prep Menu

VEG SIDES (Please select 1):

Charred carrots, spiced aioli, carrot top salsa verde
Stuffed mushrooms, fennel sausage, chestnuts, pecorino
Roasted beets, balsamic vin, warm blue cheese, pickled shallot
Leek vinaigrette, hazelnuts, dates, whole grain mustard
Roasted cauliflower, fried capers, currants
Roasted honeynut squash, spiced pepita and sage gremolata

STARCH / CARB SIDES (Please select 1):

Creamy parsnip puree, brown butter, chives
Crispy paprika potatoes, lemon aioli, fried shallots
Homemade garlic confit flatbread
German potato salad; olives, mustard, vinegar, dill
Green garlic rice; parsley, cilantro, jalapeno, lime
Cacio e pepe mashed potatoes

SALADS (Please select 1):

Shaved carrot salad, sumac vinaigrette, feta, dates, walnuts
Crisp lettuces, homemade caesar dressing, buttery croutons, lots of parm
Shaved snap and sugar pea salad, lemon vinaigrette
Chicories, winter citrus, capers, anchovy vinaigrette, pistachio crumble
Kale salad; tahini miso dressing, sesame brittle, avocado, cucumber

MAINS (Please select 1):

Chicken milanese, ricotta, charred lemon, herbs
Roasted halibut, honey miso glaze
Roasted salmon, soy mandarin reduction, citrus
Seared strip steak, charred scallion and pistachio vinaigrette
Roasted chicken thighs, romesco sauce
Fluffy ricotta gnocchi, creamy leek pan sauce, spicy sausage
Pan seared steelhead trout, brown butter vinaigrette
Braised lamb, mustard, rosemary