

Culinaria Menu: August 2016

LUNCH \$15

SALAD

Windansea

arugula, grapefruit, avocado, mango, poppy seed dressing

ENTREE

Poulet Fendu Farci au Four

Chicken breast baked with ricotta, sage, parsley, parmesan & bread crumbs

DESSERT

Peaches Anita

White wine poached peach & raspberry compote w/ vanilla bean ice cream

DINNER \$35

SALAD

Broke Down Palace Salad

endive, escarole, white beans, grilled leeks, fennel bulb, croutons

Hemphill County salad dressing: molcajete crushed garlic, fennel & tarragon seeds, extra virgin olive oil, aged sherry vinegar & crème fraiche

ENTREE

Pasta Patricia

salmon, shrimp & scallops over shredded zucchini with fresh mozzarella, marinated artichoke hearts, basil & cherry tomatoes sautéed in garlic

DESSERT

Peaches Anita & Cornmeal Pete

White wine poached peach & raspberry compote over white cornmeal cake with vanilla bean ice cream