

Culinaria January 15-27

MTW Jan. 15,16,17

Course 1:

HANDMADE GNOCCHI PIEMONTAISE

Potato dumplings served with sautéed butternut squash, cremini mushrooms and shaved parmesan.

Course 2:

RED WINE BRAISED LAMB SHANK

Served with roasted winter vegetables and creamy mashed potatoes.

OR

VEGETARIAN SHEPHERD'S PIE

Roasted winter vegetables in a hearty stew.

Served with parmesan crusted gratin of mashed potatoes.

Course 3:

DESSERT CHOICE

Crème Brûlée, Flourless Chocolate Cake with Hand Whipped Cream or Coconut Macaroons with Dark Chocolate Drizzle and Roast Almond Biscotti.

RF Jan 18,19

Course 1:

ARUGULA SALAD

With preserved lemon dressing and ricotta salata.

Course 2:

BOUILLIABASSE

Provençal Fisherman's Stew - shrimp, mussels & cod fillet in a hearty

broth made with saffron, garlic, fennel, tomato & leeks.
Accompanied by rouille croutons (crostini with spicy aioli).

OR

VEGETARIAN ROTOLLOS

Handmade pasta roulades filled with sauteéd swiss chard and ricotta cheese.

Served atop marinara sauce.

Course 3:

DESSERT CHOICE

Creme Brûlée, Flourless Chocolate Cake with Hand Whipped Cream or Coconut Macaroons with Dark Chocolate Drizzle and Roast Almond Biscotti.

MTW Jan 22,23,24

Course 1:

FRENCH ONION SOUP

The traditional favorite served with a crisp crouton and melted gruyere cheese.

Course 2:

COQ AU VIN ROUGE

A country-french dish with red wine braised chicken, pearl onions, bacon lardons & button mushrooms. Served over handmade fettuccini with caramelized cabbage wedge and steamed green beans.

OR

FETTUCCINI WITH WINTER VEGETABLES

Roasted beets, baby carrots, turnips, baby red skinned potatoes, celery, mushrooms & brussel sprouts served atop handmade fettuccini with caramelized cabbage wedge.

Course 3:

DESSERT CHOICE

Crème Brûlée, Flourless Chocolate Cake with Hand Whipped Cream or Coconut Macaroons with Dark Chocolate Drizzle and Roast Almond Biscotti.

RF Jan 25, 26

Course 1:

RISOTTO

Classic Italian rice dish made with buttered chicken stock broth, parmesan, shrimp and peas.

Course 2:

STEAK CHIMI CHURI Grilled hanger Steak with red wine jus, gratin of potatoes dauphinois and sautéed asparagus.

OR

GRILLED PORTABELLA MUSHROOM CAPS

Served with vegetarian red wine jus, gratin of potatoes dauphinois and sautéed asparagus.

Course 3:

DESSERT CHOICE

Crème Brûlée, Flourless Chocolate Cake with Hand Whipped Cream or Coconut Macaroons with Dark Chocolate Drizzle and Roast Almond Biscotti.