



Entrees

SCOTTISH SALMON* GF

PAN-SEARED SALMON • RED QUINOA • SHALLOTS • GARLIC •
CAULIFLOWER • RED BELL PEPPERS • ASPARAGUS • APRICOT DIJON GLAZE

LASAGNA BOLOGNESE

BEEF & PORK BOLOGNESE • PARMESAN • SAVORY ROSEMARY RICOTTA •
EGG PASTA SHEETS • TOMATO SAUCE

SHRIMP ALLA VODKA

TENDER SAUTEED OISHII SHRIMP • CARAMELIZED ONIONS • SHAVED ASPARAGUS •
PENNE PASTA • PARSLEY • PARMESAN • CREAMY TOMATO VODKA SAUCE

BEEF BURGUNDY

BRAISED BEEF SHOULDER • SERVED MEDIUM • RED WINE AU JUS •
GARLIC MASHED POTATOES • GRILLED ASPARAGUS

CAULIFLOWER STEAK V | GF

SAUTEED CORN • GRILLED BROCCOLINI • CARAMELIZED ONIONS •
TOMATO-STEWED RED LENTILS • BASIL PESTO • SPICY ARRABBIATA SAUCE

EGGPLANT BURRATA V

PAN-FRIED PANKO CRUSTED EGGPLANT • MARINATED TOMATOES •
ROASTED GARLIC • GRILLED ASPARAGUS •
BURRATA • MICRO BASIL • BALSAMIC REDUCTION • TOMATO SAUCE

CHICKEN PICCATA

PAN-SEARED CHICKEN BREAST • GARLIC MASHED POTATOES •
GRILLED BROCCOLINI • ZESTY LEMON PICATTA PAN SAUCE • GRILLED LEMON

