



Vaulted Cuisine



Appetizers

Caramelized Onion, Artichokes, Fried Caper & Goat Cheese Pizza ~a thin and fresh hand kneaded crust is the base for this pizza. The sweet flavor of the caramelized onions works nicely with the salty characteristics of the Capers and the richness of the goat cheese.

Spicy Tomato Soup with Herbed Couscous ~a purée style soup made with a light chicken stock that gets its flavor from nicely caramelized onions, fennel, garlic, fresh tomatoes and cumin. The soup is lightly spiced with cayenne and is garnished with Israeli Couscous cooked with green herbs.

Salad of Soft Greens with Pears, Pancetta, Blue Cheese and Hazelnuts ~Boston Bib Lettuce is tossed with a light sherry and tarragon vinaigrette with sliced pears which have been lightly poached in a white wine simple syrup, crispy pancetta lardons, crumbled blue cheese and rough chopped toasted hazelnuts.

Entrees

Pine Nut Crusted Chicken ~ Boneless Breasts of Chicken lightly breaded in a mixture of ground toasted pine nuts and breadcrumbs. The breasts are pan-fried in olive oil until light brown and served with herbed roasted potatoes, sautéed green beans and fennel with fresh basil.

Red Snapper En Papillote ~ Red Snapper rubbed with an oregano and garlic pesto is cooked in parchment paper with julienne of red and yellow peppers, fennel, carrots and red onion, chick peas and white wine. Served with a side of Skordalia sauce which is an emulsified sauce made from fresh bread with garlic, red wine vinegar and olive oil.

Mediterranean Pot-au-Feu-vegan ~ a blend of baby vegetables, caramelized onions, fennel, artichoke hearts and chick peas Simmered in a clear light vegetable stock flavored with saffron. The Pot au Feu is served with fried eggplant sticks served with a Chermoula Aioli which is seasoned with garlic, cumin, saffron and cilantro.

Parmesan Crusted Veal Steak ~ Tender, delicious, lightly browned veal steaks with a delicate parmesan crust. Served with an oven roasted tomato and potato and braised carrots and baby bok choy.

Moussaka ~ Greek spiced lamb casserole with a creamy layer of mashed potatoes laced with Parmesan cheese, and roasted eggplant.

Desserts

Pear Crisp a la Provencal ~ A twist of a perennial favorite, sliced pears are tossed with a lavender simple syrup and baked with a brown sugar, citrus, cinnamon streusel.

Lemon Curd and Fresh Fruit Napoleon ~ A light lemon curd and lightly sweetened whipped cream layered alternately between layers of phyllo dough with fresh fruit.

