

## **Special Occasion Menus**

**Menu #1:** Chicory Salad, Bacon Wrapped Stuffed Figs, Brown Sugar Ginger Glazed Salmon with Buttery Squash, Buttermilk Ice Cream with Roasted Strawberries.

**Menu #2:** Warm Arugula Salad with Poached Egg, Seared Steak with Red Wine Jus, Root Vegetable Gratin, Flourless Chocolate Cake with Raspberry Compote.

**Menu #3:** Harvest Salad with Pecans, Bacon Brussels Sprouts with Pomegranate Molasses, Cider Brined Porkloin with Sage Aioli, and Salted Caramel Apple Crisp with Chantilly Cream.

## **Menus for Every Occasion**

**Mediterranean:** Chickpea And Date Salad, David Iovino's Flatbread, Chicken Shawarma, Olive Oil Cake with Lemon Glaze.

**Classic Italian:** Bacon Panzanella Salad, Homemade Fettuccini with Mushroom Cream Sauce, Glazed Rum Cake.

**Traditional French:** Gougeres, Chicken Provençal, Mustard Roasted Potatoes, Chocolate Soufflés.

**Southern Comfort Foods:** Sky High Flakey Biscuits, Braised Collard Greens, Creamy Cheddar Grits, Blackened Catfish, and Buttermilk Ice Cream with Roasted Strawberries.

**Indian Cooking:** Green Bean and Chickpea Poriyal, Classic Butter Chicken, Simple Spiced Basmati Rice, Mango Panna-cotta.

**Japanese Cooking:** Okonomiyaki, Soba Noodle Salad, Dashi Braised Chicken with Root Vegetables, Forbidden Rice Pudding with Berries

**Power Foods:** Farro Pilaf with Mushrooms and Spinach, Kale and Avocado Salad, Seared Salmon with Ginger Beurre Blanc, Blueberry-Greek Yogurt Cake with Flax Seeds.

**Thai Cooking:** Chicken Satay with Peanut Sauce, Traditional Pad Thai, Grapefruit Salad, and Coconut Cake with Mango Glaze.

**Vegan:** Beet Carpaccio, Masala Dosas, Roasted Cauliflower with Zaatar and Tahini Sauce, Pecan-date Truffles with Saffron Salt

**Sushi Rolls:** Miso soup, Makizushi (smoked salmon and crab), Brown Sugar-miso Ice Cream, and Togoroshi Tuilles

Vegetarian and gluten free options are available for most menus

## **Menus for Groups Greater Than Twenty**

These Classes are a Combo of Hands on Cooking and Chef Demonstration

French: Warm Arugula Salad with Poached Egg, Seared Steak with Red Wine Jus, Root Vegetable Gratin, Crepes with Vanilla Ice Cream.

Mexican: Tableside Guacamole, Mexican Street Corn Salad, Salsa Verde, Handmade Tortillas, Barbacoa Tacos, Tres Leches Cake with RumChata Caramel Sauce

Mediterranean: Chickpea & Date Salad, David Iovino's Flat Bread, Chicken Shawarma, Tzatziki, and Olive Oil Cake with Lemon Glaze.

Asian Fusion: Vegetable Spring Rolls, Peanut Sauce, Fried Rice, Su's Kung Pao Chicken, and Sesame Cake w/ Banana Flambe.