

# Old Guard luncheon

## April, 13th 2023

### First Course

- Zucchini-asparagus soup, croutons, olive oil
- Beet & radish salad, greens, citrus dressing, goat cheese
- Crispy eggplant, fresh mozz, basil, balsamic drizzle
- Ancient grain salad: farro, quinoa, garbanzo beans, avocado, golden raisins, mint, Prosecco vinaigrette
- Beef & veal meatballs, ricotta, grilled bread
- Coconut crusted chicken, Thai chili sauce

### Second course

- Sole francese, almonds, sautéed vegetables
- Bistro burger, caramelized onions, fig jam, bacon, on brioche
- Grilled chicken, asparagus, goat cheese, balsamic wrap
- Seared salmon, zesty spinach pesto, asparagus
- Pappardelle bolognese, shaved parm
- Garlic-studded roast pork, mashed potatoes
- Traditional chicken or eggplant parm, penne
- Hibiscus tacos, chipotle vegan mayo, pineapple salsa

### Mama's Dessert

- Fresh berry Napoleon, Grand Marnier cream
- Chocolate brownie, fresh whipped cream
- Apple strudel, vanilla ice cream

\*see your server with any food allergy\*

