

DINNERS August 30-September 3, 2021

Cider Brined Pork Chop - *Pork Chop*: bone in pork rib chop, yellow onion, red onion, chicken stock, butter, apple juice, apple cider vinegar, garlic, flour rosemary, pepper. Brined in: cider, molasses, water, kosher salt, clove.

Vermont Cheddar Mashed Potatoes: russet potatoes, butter, cream, cheddar cheese, chives, salt, pepper. *Buttery Bacony cabbage*: cabbage, bacon, butter, parsley, salt, pepper.

Teriyaki Flank Steak - flank steak, soy sauce, canola oil, brown sugar, orange juice, chili paste, fresh ginger. *Sticky rice*: white rice, shiitake mushrooms, edamame, scallions, cilantro, salt, pepper, sesame oil. *spicy green beans*: french green beans, water, rice vinegar, garlic, sugar, sambal oelek chilis, sesame oil, canola oil, cornstarch, salt, scallions, sesame seeds.

Prime Rib au jus - rib-eye roast, olive oil, chicken stock, beef stock, garlic, salt, pepper. *horseradish cream*: sour cream, horseradish, salt, pepper.

Potatoes au gratin: russet potatoes, cream, jarlsberg cheese, asiago cheese, nutmeg, salt, pepper. *caesar salad*: romaine lettuce, parmesan cheese, croutons (english toaster bread, olive oil, garlic, salt). *Dressing*: olive oil, anchovies, garlic, dry mustard, egg, lemon, salt, pepper.

Chicken Piccata - chicken breast, lemon juice, capers, white wine, chicken stock, butter, butter, flour, salt, pepper, olive oil, canola oil. *Pasta Formaggio*: gemelli pasta, heavy cream, butter, flour, prosciutto, white wine, parmesan cheese, yellow onion, peas, sage, garlic, salt, pepper. *fresh asparagus*: asparagus, butter, lemon zest, salt, pepper.

Ginger Glazed Prawns - prawns, orange juice, ginger, kosher salt, olive oil, garlic. Salsa: mango, red bell pepper, red onion, jalapeno pepper, ginger, garlic, mint, salt, orange juice, cucumber, rice vinegar, olive oil. *Coconut Rice*: basmati rice, coconut milk, chicken stock, turmeric, cilantro, salt. *Roasted chili lime carrots*: carrots, olive oil, lime juice, maple syrup, chili powder, lime zest, salt, black pepper, parsley.

SOUPS

New England Clam Chowder - carrot, onion, celery, red potatoes, thyme, garlic, white wine, clams, clam juice, cream, bay leaf, red pepper flakes, butter, flour, lime, lime zest.

White Bean & Kale Soup - stock (water, garlic cloves, salt, bay leaves), dried cannellini beans (cooked in water, rosemary, sage, thyme, parsley, salt, pepper), kale, onion, carrots, plum tomatoes, zesty tomato sauce (tomatoes, garlic, olive oil, crushed red pepper, basil, oregano, salt, pepper), olive oil, chopped garlic.