

DINNERS September 20-26, 2021

Harissa Grilled Chicken Skewers - chicken breast, piquillo peppers, shishito, fennel seed, olive oil, sugar, tarragon, garlic, cayenne, salt, pepper. *buttered basmati rice*: rice, butter, salt, parsley. *tahini slaw*: cabbage, scallion, dill, currents, pistachios, dressing (Greek yogurt, lemon juice, tahini, honey, salt, pepper).

Surf & Turf - Prawns: kosher salt, brown sugar, butter, lemon juice, garlic, crushed red pepper, parsley, fish sauce, lemon zest. *Flank steak*: red wine vinegar, lemon juice, worcestershire sauce, soy sauce, dry mustard, garlic, parsley, salt, black pepper. *Baked Potato*: russet potato, butter, sour cream, chives, salt pepper. *Blue Cheese Dressing*: blue cheese, red wine vinegar, mayonnaise, sour cream, lemon juice, garlic, salt pepper.

Mustard Crusted Chicken Breast - chicken breast, dijon mustard, buttermilk, bread crumbs, garlic, lemon zest, olive oil, thyme, salt, pepper. *risotto with greens & peas*: arborio rice, chicken stock, spinach, kale, peas, garlic, onion, parsley, parmesan cheese, white wine, salt, pepper, olive oil. *Fresh asparagus*: asparagus, butter, lemon zest, salt, pepper.

Roast Turkey - Turkey Dinner - *turkey*: Diestel turkey, butter, thyme, salt, pepper, chicken and/or turkey stock. *Gravy*: chicken and/or turkey stock, butter, flour, yellow onion, carrot, celery, thyme, bay leaf, salt, pepper. *Sourdough stuffing*: sourdough bread, English toaster bread, butter, celery, onion, rosemary, oregano, sage, ginger, marjoram, thyme, salt, pepper. *Mashed Potatoes*: russet potatoes, cream, butter, salt, pepper. *Green Beans*: green beans, butter, thyme, parsley, salt, pepper. *cranberry sauce*: cranberry, sugar, water.

Grilled Salmon with lemon dill sauce - salmon, white wine, butter, lemon juice. *lemon dill sauce*: sour cream, meyer lemon juice, white wine, clam juice, lemon zest, fish sauce, dill, salt, white pepper. *farro pilaf with mushrooms & walnuts*: farro, chicken stock, mushrooms, walnuts, garlic, scallions, salt, pepper. *heirloom tomato salad*: tomatoes, butter lettuce, basil, parsley, red wine vinaigrette (*olive oil, red wine vinegar, salt*).

SOUPS

French Onion Soup - chicken stock (with a little beef base), yellow onion, sherry, unsalted butter, flour, fresh thyme, sugar. Bread with grated gruyere.

White Bean & Kale - 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.