

SPIRITED FOOD CO.

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Winter menu

Appetizers

- Roasted Beets with Beet Jus
- Braised Radishes with Shaved Fennel
- Pistachios and Chive Oil
- Pea Shoots and Hazelnut Kale
- Cauliflower Mash with Hazelnut Vinaigrette
- Garlic Croutons
- Spinach Salad with Pickled onion and tri colored peppers, feta cheese and balsamic vinaigrette

Main Course

Greek Sage and Lemon Smoked Duck Breast

Garlic Jus and Caramelized Turnips

Wild Mushroom Quinoa with Portabella Puree and Red Pepper Oil

Black Vinegar and Molasses Seared Pork

Tamarind and Asian Pear with Tiny Greens

Sesame Asparagus

Pan Seared Chicken Supremes with Roasted Pistachios

Black Pepper Roasted Strawberries and Melted Leeks

Fall Pumpkin Risotto

Balsamic and Thyme marinated Rib eye steaks

Carrots, Brussels Sprouts, and Mushrooms cooked "en soubise"

Pancetta White Corn Grits and Demi Glace

Desserts

- Marzipan stuffed poached pears in lemon-ginger syrup
- Maple wafers
- Chocolate Brownie Bread Pudding
- Mexican vanilla Ice cream
- Roasted Strawberry Shortcake with Strawberry Sorbet