HOT & COLD DINNERS October 9-15, 2023

Shiitake Beef Stroganoff – stroganoff: beef tri tip (Angus), shiitake mushrooms, sour cream, beef stock (beef base (roast beef and beef stock, salt, hydrolyzed protein (soy, corn), sugar, corn oil, autolyzed yeast extract, corn starch, caramel color, natural flavors, maltodextrin, disodium guanylate, disodium inosinate, corn syrup, solids, beef extract, dextrose, beef fat), paprika, salt, pepper, oregano), chicken stock (chicken bones, paprika, salt, pepper, oregano), yellow onion, dijon mustard, sherry, butter, flour, salt, pepper. Parslied Pappardelle: pappardelle pasta, parsley, butter, salt, pepper. green goddess salad: romaine lettuce, spring mix, baby arugula, red cabbage, radish, cherry tomato, carrot. dressing: mayonnaise (pasteurized Egg Yolks, Whole Eggs, Canola Oil, olive oil (refined olive pomace oil, extra virgin olive oil), White Wine Vinegar, Dijon Mustard (water, mustard seeds, vinegar, salt, sulfite), Salt, White Pepper), sour cream, buttermilk, garlic, anchovies (anchovy, olive oil, salt), green onion, parsley, lemon juice, white vinegar, salt, pepper.

Chicken Cordon Bleu – chicken breast, ham, gruyere cheese, oregano, parsley, egg, panko (bleached wheat flour, shortening (palm oil), cane sugar, yeast, salt), flour, salt, pepper. Sauce: chicken stock (chicken bones, paprika, salt, pepper, oregano), cream, white wine, garlic, olive oil (refined olive pomace oil, extra virgin olive oil), butter, flour, salt, pepper. potato nests: russet potatoes, butter, egg yolk, salt, pepper. mascarpone spinach: frozen spinach, fresh spinach, heavy cream, mascarpone cheese, butter, salt, pepper, nutmeg. Lemon asparagus: asparagus, butter, lemon zest, salt, pepper.

Blackened Salmon – paprika, cumin, brown sugar, salt, garlic powder, onion powder, chili powder, dried oregano, black pepper, butter, olive oil (refined olive pomace oil, extra virgin olive oil). Sun Dried Tomato & Basil Orzo: orzo pasta, olive oil (refined olive pomace oil, extra virgin olive oil), sundried tomato, fresh basil, dried basil, white wine, garlic, salt, pepper. Garlic Sauteed Spinach: fresh spinach, garlic, olive oil (refined olive pomace oil, extra virgin olive oil), white wine, salt, pepper.

wheat

Steak Diane – steak: top sirloin, dried mustard, dijon mustard (water, mustard seeds, vinegar, salt, sulfite), lemon juice, shallot, butter, worcestershire sauce (water, high fructose corn syrup, molasses, salt, acetic acid, caramel color, hydrolized soy protein, wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), natural flavor, guar gum, benzoate of soda), olive oil (refined olive pomace oil, extra virgin olive oil), heavy cream, cornstarch, chives, salt, pepper. parmesan potato wedges: russet potatoes, olive oil (refined olive pomace oil, extra virgin olive oil), parmesan cheese, paprika, garlic, salt. hearts of romaine. gorgonzola vinaigrette: gorgonzola cheese, red wine vinegar, olive oil (refined olive pomace oil, extra virgin olive oil), sugar, dry mustard, garlic, salt.

Chicken Schnitzel – chicken breast, flour, egg, salt, pepper, canola oil, panko (bleached wheat flour, shortening (palm oil), cane sugar, yeast, salt), parsley, cayenne pepper, dried mustard. Gravy: chicken stock (chicken bones, paprika, salt, pepper, oregano), bacon, cream, flour, butter, salt, pepper. buttermilk mashed potatoes: russet potatoes, cream, buttermilk, butter, salt, pepper. Fresh green beans; green beans, butter, salt, pepper.

Pasta Bolognese – pappardelle pasta, ground beef, onion, garlic, chicken stock (chicken bones, paprika, salt, pepper, oregano), crushed red pepper, oregano, tomato, red wine, white wine, sherry, olive oil, carrot, celery, bay leaf, salt, pepper, spinach, mozzarella cheese, asiago cheese, basil, parmesan cheese. francese garlic bread: Francese Baguette: unbleached wheat flour, all-purpose wheat flour, water, yeast, salt, barley malt extract Garlic butter: salted butter, parmesan cheese, garlic, parsley. romaine & radicchio salad. italian dressing: red wine vinegar, olive oil (refined olive pomace oil, extra virgin olive oil), shallot, extra virgin olive oil, whole grain dijon mustard, sugar, salt, garlic, parmesan cheese, dried basil, dried oregano, pepper.

Pork Tenderloin with Dried Cherry Reduction - pork tenderloin, balsamic vinegar, dried bing cherries, butter, chicken stock (chicken bones, paprika, salt, pepper, oregano), garlic, salt, pepper. savory bread pudding- francese bread (enriched wheat flour, all-purpose wheat flour, water, salt, yeast, barley malt extract), spinach, eggs, heavy cream, yellow onion, butter, mushrooms, jarlsberg cheese, mozzarella, oregano, salt, pepper. Arugula Salad with red wine vinaigrette: olive oil (refined olive pomace oil, extra virgin olive oil), canola oil, red wine vinegar, salt

Eggs Dairy Nuts

onion & garlic soy sesame wheat

HOT & COLD DINNERS October 16-24, 2023

Teriyaki Skirt Steak – skirt steak, wheat free tamari (water, soybeans, salt, sugar), lemon juice, dry mustard, red wine vinegar, Worcestershire sauce, garlic, salt, pepper, parsley. Sticky rice: white rice, shiitake mushrooms, edamame, wheat-free tamari (water, soybeans, salt, sugar), scallions, cilantro, salt, pepper, sesame oil, olive oil (refined olive pomace oil, extra virgin olive oil).

Garlic Sauteed Spinach: fresh spinach, garlic, olive oil (refined olive pomace oil, extra virgin olive oil), white wine, salt, pepper.

Porchetta Pork Chop – pork chop with molasses brine (cloves, cider, molasses, salt, water), stuffed with: garlic, rosemary, parsley, thyme, sage, fennel seed, olive oil, kosher salt, black pepper. polenta al forno: creamy polenta: polenta, garlic, olive oil (refined olive pomace oil, extra virgin olive oil), white wine, mascarpone, parmesan cheese, salt, with: fresh oregano, fresh rosemary, spinach, ricotta, asiago cheese, mozzarella cheese, parmesan cheese, cayenne, salt, pepper. little gem wedge: carrots, radish, parsley, gorgonzola cheese. gorgonzola vinaigrette: gorgonzola cheese, red wine vinegar, olive oil (refined olive pomace oil, extra virgin olive oil), sugar, dry mustard, garlic, salt.

Prime Rib au Jus – rib-eye roast, chicken stock (chicken bones, paprika, salt, pepper, oregano), olive oil (refined olive pomace oil, extra virgin olive oil), garlic, salt, pepper, beef base (roast beef and beef stock, salt, hydrolyzed protein (soy, corn), sugar, corn oil, autolyzed yeast extract, corn starch, caramel color, natural flavors, maltodextrin, disodium guanylate, disodium inosinate, corn syrup, solids, beef extract, dextrose, beef fat). Horseradish cream: horseradish (grated horseradish root, water, white distilled vinegar, soybean oil, salt, artificial flavors, eggs, sugar, sodium metabisulfite, cellulose gum, xanthan gum, citric acid, sodium benzoate, spices, high fructose corn syrup, lemon juice, calcium disodium edta), sour cream (grade A cultured pasteurized cream, gelatin), salt, white pepper. Mashed potatoes with crispy onions: russet potatoes, cream, butter, salt, pepper, onions, flour, canola oil. Caesar salad: romaine lettuce, parmesan cheese, croutons. Dressing: olive oil (refined olive pomace oil, extra virgin olive oil), egg, lemon juice, garlic, salt, pepper, dry mustard, anchovies (anchovy, olive oil, salt).

Eggs Dairy Nuts onion & garlic soy sesame wheat

Oven Poached Salmon with lemon dill sauce - salmon, white wine, butter, lemon juice, salt, pepper. lemon dill sauce: sour cream, mayonnaise (pasteurized Egg Yolks, Whole Eggs, Canola Oil, olive oil (refined olive pomace oil, extra virgin olive oil), White Wine Vinegar, Dijon Mustard (water, mustard seeds, vinegar, salt, sulfite), Salt, White Pepper), meyer lemon juice, meyer lemon zest, fish sauce (anchovy, sea salt, water, sugar), dill, salt, black pepper, chili paste.

truffled fettuccini: pasta, crimini mushrooms, white mushrooms, parmesan cheese, truffle butter (cultured butter, white truffle pieces, white truffle puree, white truffle extract, sea salt), truffle oil, salt, pepper. tarragon green beans: green beans, butter, tarragon, salt, pepper

Mustard Crusted Chicken – chicken breast, dijon mustard (water, mustard seeds, vinegar, salt, sulfite), buttermilk, salt, pepper, flour for dredging (panko bread crumbs (bleached wheat flour, shortening (palm oil), cane sugar, yeast, salt), lemon zest, thyme, garlic, salt, pepper), canola oil, butter. risotto with greens & peas: chicken stock (chicken bones, paprika, salt, pepper, oregano), dino kale, spinach, arborio rice, peas, parmesan cheese, yellow onion, butter, olive oil (refined olive pomace oil, extra virgin olive oil), lemon juice, garlic, salt, pepper. lemon asparagus: asparagus, butter, lemon zest, salt, pepper.

Swedish Meatballs – ground pork, ground beef, cream, eggs, CSD bread crumbs, onion, salt, gluten free baking powder (sodium acid pyrophosphate, potato starch, sodium bicarbonate), brown sugar, nutmeg, allspice, black pepper. Sauce: chicken stock (chicken bones, paprika, salt, pepper, oregano), cream, butter, brown sugar, flour, lemon juice, salt, pepper, lemon zest. creamy mashed potatoes: russet potatoes, cream, butter, salt, pepper. Poppy seed dressing: canola oil, apple cider vinegar, sugar, yellow onion, poppy seeds, salt, dry mustard.

Shrimp Scampi - shrimp, linguine, garlic, butter, scallions, fish sauce (anchovy, sea salt, water, sugar), lemon juice, parsley, crushed red pepper, white wine, salt, pepper, bay leaves, whole black peppercorns, carrot, onion, celery. Lemon Asparagus: asparagus, butter, lemon zest, salt, pepper. Rio Baguette

wheat