

The Posh Kitchen

Hot

Salmon en Croûte

Fresh filet with spinach and salmon mousse, wrapped in puff pastry, baked to a golden brown. Fresh Dill Velouté

Salmon Dijonnaise

Fresh salmon filet baked with mustard, citrus, and tarragon

Trout Almondine

Brown butter, toasted almonds

Breast of Chicken

Choice of Piccata, Marsala, or Mediterranean, Pesto

Stuffed Chicken Breast

Choice of filling: Greek-style with mozzarella, artichokes, spinach and feta cheese

Chicken Coq au Vin

Roasted stewed chicken in red wine, bacon, mushrooms, onions

Braised Short Ribs

Bourguignonne-Style in a red wine sauce with pearl onions, mushrooms and carrots

Duck Confit

Slow-braised, duck legs, port cherry sauce

***Braised Whole Lamb Leg**

*Fennel, herb scented jus
(based on availability)*

Cassoulet

white beans baked with chicken, pork, and sausage

Steak au poivre

Cognac cream sauce, black pepper

Cold

Filet Mignon Medallions

Tender and lean beef tenderloin roasted medium rare to medium with horseradish, tarragon cream, and grainy dijon mustard sauce

Smoked Salmon Tray

Garnished with capers, rings of red onions and whipped cream cheese

Poached Salmon

Chilled and served with a cold dill sauce or herbed mayonnaise

Pastas

Penne Pasta Primavera

Penne pasta tossed with blanched garden vegetables with your choice of tomato basil, garlic butter, or basil pesto sauce with freshly grated Parmesan cheese

Smoked Salmon Penne Pasta

Vodka Grain Mustard Sauce

Seafood Lasagna

Bechamel, crabmeat, shrimp, spinach, mozzarella, ricotta, parmesan

Classic Beef Lasagna

Vegetarian

Roasted Vegetable Torte

Layers of baked eggplant, zucchini, yellow squash, peppers, parmesan and goat cheese

Ratatouille

A light stew of eggplant, zucchini, onion, garlic, tomato, and colored peppers

Tomato Basil Spinach Lasagna

Mushroom Bourguignon

with polenta

Parmigiana di Melanzane

baked or fried eggplant with tomato sauce, parmesan cheese, basil, mozzarella

Stuffed Greek Peppers

rice, feta, garbanzo beans, olives, red onion with greek tomato sauce

Veggies & Sides

Italian-Style Grilled Vegetables

Champignons de Paris

roasted mushrooms in beef jus, herbs, chive butter

Haricot Verts & Toasted Almonds

white wine butter sauce

French Green Beans

with whole grain mustard vinaigrette

Roasted Brussels Sprouts & Cauliflower

grain mustard and balsamic vinegar

Au gratin Potatoes

Lyonnaise Potatoes

Yukon golds, caramelized onions, parsley butter

Cauliflower Au gratin

Pommes Puree

Salads

Farro Salad

Olives, chickpeas, spinach, red onion, greek vinaigrette

Spinach & Roasted Beets Salad

Caesar Salad

Sauteed Garlic Spinach or Creamed Spinach

Salade Lyonnaise

Baby gem, frisée, bacon lardons, poached egg, croûtons with mustard vinaigrette

French Bistro Salad

Romaine, bibb lettuce, radicchio, dill, tarragon, pickled shallots, champagne vinaigrette

