

7 Day Guests Menu Sample: Chef Vicky Davis

DINNER

Appetizer

**Ice Water Salad*

Beets, Fennel, Radishes, Carrots, Turnips, Red Cabbage

Olive Oil Lemon Anchovy Dressing

**Arugula, Salad, Cherry Tomatoes, Watermelon, Pecorino Romano*

Honey Mustard Dressing

**Yellow Mellow Salad*

Yellow Squash, Yellow Cherry Tomatoes, Yellow Peppers, Corn

Mint, Basil, EVOO, S&P

**Spinach, Berry Twist Salad*

Raspberry Vinaigrette

**Arugula, Radicchio Heirloom Tomato, Endive Salad, Parma Cheese*

Balsamic Mustard Vinaigrette

**Creamy Spinach Salad*

Feta, Walnuts Craisins and Shallots

Walnut Vinaigrette

**Mimosa Salad*

Iceberg Lettuce, Bacon Crumbles, Hard Boiled Egg

Italian Herbs Vinaigrette



ENTREES

**Parchment Lemongrass Baked Chilean Sea Bass
Mixed Vegetables topped with Crispy Brussels Sprouts*

**Homemade Baked Eggplant Parmigiano, Marinara Sauce
Over Egg Noodles*

**Pan Roasted Spice Marinated Filet Mignon, Mushroom Port Wine Reduction Sauce
Haricots Vert & Gratin Dauphinois*

**Chicken Marsala
Baby Bella Mushrooms, Cacio e Pepe*

**14hrs Braised Bone in Short Ribs
Sweet Potato Puree, Shitake Mushrooms*

**2 ways 2lbs Whole Lobster
Loaded Mini Potatoes, Bok Choy, Emulsion Butter & Lemon*

**Sesame Crusted Yellowfin Ahi Tuna
Over Cauliflower and Vegetables Stir Fry*



7Day Guests Dessert Sample Menu

**Hershey's Chocolate Cake, Salted Caramel Ice Cream*

**Homemade Butternut Squash Cake, Cream Cheese Frosting & Crushed Pecans*

**Pear, Apple & Peach Cinnamon Cobbler, Vanilla Ice Cream & Caramel Sauce*

**Cream Brûlée & Red Berries*

**White Chocolate Mousse*

**Lemon Cake & Vanilla Ice Cream*

**Elegantly Poached Pears
Vanilla Cream Anglaise & Chocolate Sauce*