

the little door®

EVENING EVENTS

SAMPLE MENUS

LOCAL ★ FARM-FRESH ★ ORGANIC

05.20.16

the little door®

Dinner Sample Menu A

65 per person

APPETIZERS

choice of:

Moroccan Spiced Carrot Soup

Preserved Lemon Yogurt Swirl, Argan Oil

Wild Arugula, Hass Avocado, Asparagus and Valencia Orange

Canaille Vinaigrette, Candied Ginger, Walnuts

Goat Cheese and Pistachio Filo Purse, Roasted Trio of Beets

Shaved Fennel, Persian Cress, Preserved Lemon, Ginger, Argan Oil

ENTRÉES

choice of:

Roasted Organic Chicken Breast, Roasted Morel Mushroom, Sherry Wine and Tarragon Jus

Fiddlehead Fern, Baby Carrot, Quinoa Cake

Grilled Marinated Mediterranean White Sea Bass and Preserved Lemon Sauce

Moroccan Ratatouille, Yukon Gold Purée

Seven Vegetable Couscous

Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit

Ramp Pesto Pappardelle, Roasted Morel Mushroom, Baby Artichoke and Fiddlehead Fern

Sun-Dried Tomato Pernod Sauce

DESSERT DU JOUR

Served with Brewed Italian Coffee or Moroccan Mint Tea

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Dinner Sample Menu B

75 per person

APPETIZERS

choice of:

Moroccan Spiced Carrot Soup

Preserved Lemon Yogurt Swirl, Argan Oil

Wild Arugula, Hass Avocado, Asparagus and Valencia Orange

Canaille Vinaigrette, Candied Ginger, Walnuts

Goat Cheese and Pistachio Filo Purse, Roasted Trio of Beets

Shaved Fennel, Persian Cress, Preserved Lemon, Ginger, Argan Oil

Spicy Ahi Tuna Tartare and Shaved Fennel Salad

Brioche Toast, Green Olive Tapenade

ENTRÉES

choice of:

Pine Nut & Mustard Crusted Rack of Lamb, Madeira, Roasted Garlic and Goat Cheese Sauce

Baked Zucchini Squash filled with Quinoa, Green Lentils and Kale

Roasted Organic Chicken Breast, Roasted Morel Mushroom, Sherry Wine and Tarragon Jus

Braised Kale, Green Lentils, Sun-Dried Tomato, Yukon Gold Potato Purée

Grilled Marinated Mediterranean White Sea Bass and Preserved Lemon Sauce

Moroccan Ratatouille, Yukon Gold Purée

Seven Vegetable Couscous

Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit

Ramp Pesto Pappardelle, Roasted Morel Mushroom, Baby Artichoke and Fiddlehead Fern

Sun-Dried Tomato Pernod Sauce

DESSERT DU JOUR

Served with Brewed Italian Coffee or Moroccan Mint Tea

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Dinner Sample Menu C

85 per person

APPETIZERS

choice of:

Moroccan Spiced Carrot Soup

Preserved Lemon Yogurt Swirl, Argan Oil

Wild Arugula, Hass Avocado, Asparagus and Valencia Orange

Canaille Vinaigrette, Candied Ginger, Walnuts

Goat Cheese and Pistachio Filo Purse, Roasted Trio of Beets

Shaved Fennel, Persian Cress, Preserved Lemon, Ginger, Argan Oil

“Mezze” Assorted Mediterranean Appetizers

Served with Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita

Spicy Ahi Tuna Tartare and Shaved Fennel Salad

Brioche Toast, Green Olive Tapenade

ENTRÉES

choice of:

Grilled Filet Mignon, Herb-Roasted Cipollini Onions and Aged Balsamic Demi-Glace

Fingerling Potato Frites, Zucchini Tian, Tomato Provençale

Pine Nut & Mustard Crusted Rack of Lamb, Madeira, Roasted Garlic and Goat Cheese Sauce

Baked Zucchini Squash filled with Quinoa, Green Lentils and Kale

Roasted Organic Chicken Breast, Roasted Morel Mushroom, Sherry Wine and Tarragon Jus

Braised Kale, Green Lentils, Sun-Dried Tomato, Yukon Gold Potato Purée

Grilled Marinated Mediterranean White Sea Bass and Preserved Lemon Sauce

Moroccan Ratatouille, Yukon Gold Purée

Seven Vegetable Couscous

Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit

Ramp Pesto Pappardelle, Roasted Morel Mushroom, Baby Artichoke and Fiddlehead Fern

Sun-Dried Tomato Pernod Sauce

DESSERT DU JOUR

Served with Brewed Italian Coffee or Moroccan Mint Tea

LOCAL ★ FARM-FRESH ★ ORGANIC

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