

our menu

JULY

APPETIZER:

ASSORTED VEGETABLES

SALAD:

COUS COUS WITH ASPARAGUS, PEAS, CELERY, PEPPERS, LETTUCE, PICKLED RHUBARB, SWISS CHARD, FETA, AND LEMON VINAIGRETTE

ENTREE:

SANDHILL FARMS BRAISED SHORT RIBS WITH CAULIFLOWER PUREE, BROCCOLI, SWISS CHARD, ASPARAGUS HERB OIL, AND DEMI GLACE

DESSERT:

ASSORTED DESSERTS FROM BERNIE'S

AUGUST

APPETIZER:

ASSORTED VEGETABLES

SALAD:

LENTILS WITH KOHLRABI, CUCUMBERS, CELERY, BEANS, ZUCCHINI, PEPPERS, KALE, RADISH, BREADCRUMBS, AND GREEN GODDESS DRESSING

ENTREE:

SANDHILL FARMS BEEF STEW WITH ONIONS, CARROTS, CELERY, & CORN. POMMES DUCHESSE, SWEET POTATO BUNS, SWISS CHARD, CELERY, & DEMI GLACE.

DESSERT:

ASSORTED DESSERTS FROM BERNIE'S

SEPTEMBER

APPETIZER:

ASSORTED VEGETABLES

SALAD:

QUINOA WITH ROASTED BEETS, CARROTS, GOLDEN RAISINS, PICKLED RHUBARB, LETTUCE, RADISH, FETA, AND HAZELNUTS WITH BALSAMIC VINAIGRETTE.

ENTREE:

DEB'S SHORT RIBS WITH CABBAGE PUREE, POTATOES, BEANS, CARROTS, KALE, CABBAGE, AND DEMI GLACE

DESSERT:

ASSORTED DESSERTS FROM BERNIE'S