

# jessica buonocore / love food

H E A R T T O T A B L E

## sample menus

### plated dinner 1

sweet potato cake with creme fraiche, smoked salmon and harissa  
roasted cauliflower with capers, green olives, sieved egg and tahini dressing  
Moroccan spiced braised lamb shank over pearl cous cous, butternut squash and currants  
orange almond cake with citrus compote and Greek yogurt

### plated dinner 2

olive oil poached tuna crostini with caper aioli  
scallop crudo with chives, arugula and citrus vinaigrette  
braised short ribs over spaetzle with butter and parsley  
slow cooked greens with garlic and chile  
pavlova with cranberry orange compote, sugared zest, and chantilly cream

### brunch menu

quiche lorraine  
roasted butternut squash, sage and gruyere quiche

asparagus, garlic and gold potato frittata  
oven dried cherry tomato, mozzarella and thyme frittata

melted leek and cabbage with parmesan cream galette  
hot smoked salmon with roasted asparagus and dill galette

assorted bagels with cream cheese, lox, sliced red onion, caper berries, tomato, dill and hard cooked egg

house made turkey sausage patties  
applewood smoked bacon

baked french toast roasted apples

seasonal fruit platter

quinoa with roasted cauliflower, parsley and lemon vinaigrette  
quinoa with toasted pecans, dried cranberries and feta

### argentine grill

#### appetizers:

assorted empanadas  
grilled rustic bread with braised greens and aioli  
roasted asparagus with prosciutto  
fresh mozzarella, farmers market bacon and pickled onion skewers  
endive with smoked salmon and lemon vinaigrette

#### grill:

chorizo  
sweetbreads  
baby back ribs  
salchicha parillera  
boudin noir  
new york steak  
porterhouse  
vacio  
provoleta

#### sides:

blue lake green beans with hard cooked egg and red wine vinaigrette  
white beans provencal  
roasted red peppers  
little gem lettuce with lemon vinaigrette  
arroz a la griega rice with peas, bacon, onion, carrots and green pepper

#### dessert:

flan with dulce de leche  
lemon meringue tart  
alfajores de maizena

### burger BBQ

seasonal melon with prosciutto  
crostini with marinated nectarine, fresh ricotta and cracked black pepper  
spiced nuts and marinated olives

#### grilled organic burgers with:

house made pickles  
iceberg lettuce  
beefsteak tomato  
house made barbecue sauce  
aioli  
applewood smoked bacon  
sharp cheddar cheese

heirloom tomato salad with balsamic and olive croutons  
red-skinned potato salad with whole grain mustard and cornichons  
iceberg wedges with blue cheese dressing, applewood smoked bacon and red onion  
corn on the cob

seasonal fruit shortcakes with chantilly cream  
assorted cookies

