



Redefining SENIOR LIVING

SAMPLE MENU

Salads and Appetizers

Caesar Salad

organic hearts of romaine topped with Parmesan cheese, garlic croutons, anchovies and Caesar dressing

Spinach and Bibb Lettuce Salad

topped with Fuji apple slices, almond slivers and creamy lemon dressing

Beet Salad

organic red beets atop a bed of organic baby arugula, fromage blanc cheese and apple-cider vinaigrette

Shrimp Louis Parfait

bay shrimp served with pico de gallo and avocado mousse

Heirloom Caprese Salad

heirloom tomatoes with freshly made mozzarella cheese, garnished with fresh basil and aged balsamic vinegar

Entrees

Porchetta and Cheesy Polenta

trimmed pork loin seasoned with minced garlic, rosemary, fennel seeds, red pepper flakes and black pepper, wrapped and slow-roasted in a pork belly; best enjoyed with a side of cheesy polenta

Sour-Orange Yucatan-Style Rotisserie Chicken

whole chicken marinated in orange juice, ancho chilies, smoked paprika and cumin, then slow roasted

Maple-Roasted Duck Breast

served with dried fruit, nut and grain salad

Parmesan and Bacon Crusted Salmon with Lobster Bisque Sauce

crusted salmon pan-roasted and topped with a lobster bisque sauce

Desserts

Lemon Pudding Cake with Raspberry Sauce

Milk Chocolate & Passion Fruit Tart

Sticky Toffee Pudding

Homemade Ice Cream, Sorbet & Frozen Yogurt

Chocolate Butter Brickle Torte

Profiteroles with Triple Espresso Gelato