



Redefining SENIOR LIVING

SAMPLE MENU

Salads and Appetizers

Salmon Caesar

poached Salmon filet served over hearts of romaine with garlic croutons and shaved Reggiano cheese with Caesar dressing

Local Strawberry Bleu Cheese Salad

field greens with strawberries, bleu cheese and toasted almonds with raspberry vinaigrette

Chicken Sesame Noodle Salad

Soba noodles, carrots, peas, red peppers, baby corn, grilled chicken with sesame vinaigrette

Baked Artichoke

a whole artichoke marinated in olive oil, wine and herbs, then breaded and baked; finished with a sherry-chive cream sauce

Entrees

Roasted Rack of Lamb

with tourne potatoes, haricot verdes and minted jelly

Smoked Bacon-Wrapped Pork Loin

with a Dijon-mustard sage sauce, wild rice vegetable medley and sautéed calvados carrots

Baked Sea Bass Jardinière

seasoned with lemon dill served over seasonal local vegetables with whipped sweet potato

Roasted Empire Chicken Quarter

with chicken veloute, baked sweet potato, steamed baby spinach and whole cranberry sauce

Desserts

Chocolate Marquise with Crème Anglaise

White Chocolate Key Lime Tart

Vanilla Charlotte with Seasonal Fruit

Banana Feuillet's with Caramel Sauce