



Redefining SENIOR LIVING

SAMPLE MENU

Salads and Appetizers

Caesar Salad

hearts of Romaine, Parmesan cheese, garlic croutons and grape tomatoes tossed with a traditional Caesar dressing

Field Greens

green apples, bleu cheese and candied spiced pecans with a creamy cranberry dressing

Salad Caprese

thin-sliced tomato and fresh buffalo mozzarella cheese, drizzled with cherry balsamic glaze and infused basil oil

Entrees

Porterhouse Lamb Chop

domestic chop with garlic, fresh rosemary and olive oil

Petit Veal Osso Bucco

served over creamy Parmesan polenta, garnished with horseradish gremolata

Fettuccini with Braised Beef and Pork Bolognese

traditional style with red wine marinara sauce and steamed broccoli

Brandied Game Hen

apple-brined Cornish game hen smothered with brandied peach sauce
Filet Mignon - char-broiled with madeira demi-glaze, baked potato
and sautéed sugar snap peas drizzled with sesame oil

Ginger Sherried Broiled Salmon

marinated with lite soy, ginger, garlic and sherry; glazed and finished under the broiler,
served with black quinoa salad and grilled asparagus

Desserts

Key Lime Tart

Triple-Chocolate Mousse

Tiramisu

Apple Pie Ice Cream

Fresh Baked Cookies