

Garnish



Grilled Cheeses

- 1) Aged Wisconsin cheddar, bacon and dates on sourdough
- 2) Goat cheese, tahini, aubergine, chestnut honey, on levain bread
- 3) Brie, basil and chocolate on sliced brioche
- 4) Manchego, green bell pepper on sliced brioche
- 5) Chopped almonds, orange zest, and sliced green olives on sourdough

Rice Bowls

- 1) Grilled Chicken & peanut sauce with jasmine rice, cilantro, carrot curls, bean sprouts and shitake mushrooms
- 2) Green curry chicken & baby vegetables with jasmine rice garnished with fresh basil
- 3) Bend Bowl - Red & brown rice with grated cheddar cheese, hummus, green onions, cilantro, diced tomatoes, cucumber, fage yogurt and Sirachi sauce.

Entrées

- 1) Moroccan lamb tangine with chickpeas & apricots with saffron infused cous cous
- 2) Duck confit with wild mushroom, bread pudding, and sage whipped potatoes
- 3) Shrimp Pirogue - eggplant boat breaded and fried then filled with shrimp in a creamy cajun sauce