

Chef 2 Tables
UNIQUE

From Our Kitchen To Yours

Handcrafted Menus Sept 9- Sept 16- SAMPLE MENU Crafted Beginnings

Kettle

Crafted Weekly Soup- individually priced based on 9 oz portion

Wild Mushroom Soup GF

Pan fried trio of mushrooms, caramelized onions, reduced chicken broth, thyme and rosemary finished with heavy cream

Garden - Crafted Salad

Grilled Vegetable Salad GF+ DF

A summer light and healthy salad, grilled bell peppers, summer squash, red onion, asparagus and portobello mushroom gently folded in red wine gastrique and garnished with toasted pine nuts

Crafted Lunches

PO Boys GF Bread Available

A New Orleans classic, 4 pan seared garlic shrimp, 3 oz- slow cooked cajun style smoked chicken, remoulade sauce, assembled on a garlic hoagie bun served with roasted yam fries

Swiss Crepes

2- housemade basil crepes, 4 oz smoked ham, poached asparagus, cheddar cheese, melted arugula and pan fried egg on top served with our unique salad of the week

Ho Muchim (Korean spicy tuna bowl) GF + DF

6 oz- of salt and sugar cured tuna served raw, pineapple kimchi, gojuchang mayonnaise, sticky rice, whisper vegetables and sesame seeds

Pork Mexican Chalupas GF

3- toasted cumin corn tortillas with crispy Monterey jack cheese 5 oz- crispy fried pork tenderloin, pan seared cabbage, chile arbol tomato salsa and cilantro sour cream served with unique mexican chopped salad

WEEKLY EVOLVING MENU



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Handcrafted Menus September 9- September 16 **SAMPLE MENU**

Discovery Dinners

Crafted Protein Selections

Roast Beef with Yorkshire Puddings **GF+ DF** 8 oz- black pepper and garlic studded inside round of beef , thinly sliced served with traditional yorkshire puddings and beef gravy

Prosciutto Wrapped Pork Tenderloin **GF**

8 oz- sugar and sea salt brined pork tenderloin wrapped in Italian cured ham garnished with a fig compote and reduced pork jus pork

Crunchy Cod

7 oz-marinated cod breaded in corn flakes and tortilla crumbs served with lemon dill tartar sauce

Chicken Yakitori **GF + DF**

3- 2.5 oz boneless chicken thighs marinated in yuzu, ginger and soy glaze served with chili oil on the side

Crafted Starch & Vegetable Selections

Melting Potatoes **GF**

Yukon gold potatoes cooked in butter, chicken drippings, chicken stock and rosemary

Braised Green Lentils **GF**

Roasted and braised green lentils, cooked with aromatic and variety of mirepoix vegetable finished with brown butter

Vegetables

Broccoli au Gratin **GF**

Poached broccoli finished in mornay sauce (white cheddar sauce) and parmesan cheese

Summer Corn Hush Puppies **GF**

Roasted corn and basil fritters rolled in cornmeal finished with a smoked paprika mayonnaise on the side

WEEKLY EVOLVING MENU