

# Sage & Cinnamon

## • SPRING MENU •

### *appetizers & small bites*

#### BAKED ARTICHOKE WITH HONEY

##### WHIPPED FETA

breaded and baked artichoke hearts with honey infused feta

#### BLACKBERRY RICOTTA CROSTINI

crisp bread with whipped ricotta, honey, mint, and fresh blackberries

#### SPINACH AND ARTICHOKE TARTLETS

spinach and artichoke hearts mixed with cream cheese and parmesan, baked in a tart shell

#### SHRIMP FRITTERS WITH LIME CREMA

crispy shrimp bites with creamy lime sauce

#### ZUCCHINI FRITTERS WITH CRÈME FRAÎCHE

crispy shredded zucchini with herbed crème fraîche

### *salads*

#### SPRING GEM SALAD

gem lettuce, roasted artichoke hearts, radishes, avocado, with a lemon dressing

#### WATERCRESS SALAD

watercress, toasted pistachios, orange segments, ricotta salata, with a champagne vinaigrette

#### STRAWBERRY SPINACH SALAD

baby spinach, sliced strawberries, pecans, feta, with a poppy seed dressing

### *pasta*

#### STRAWBERRY OR LEMON RISOTTO

creamy arborio rice cooked with white wine and vegetable broth, infused with strawberries or lemon

#### CREAMY PESTO GNOCCHI

potato gnocchi with creamy basil pesto

#### CACIO E PEPE

spaghetti, pecorino romano, butter, black pepper

### *drinks*

#### ROSE SANGRIA

#### BASIL GINGER LEMONADE

#### CUCUMBER AGUA FRESCA

### *entrées*

#### HERBS DE PROVENCE CHICKEN

roasted chicken breast seasoned with herbs de provence in a cream sauce

#### MARINATED LAMB CHOPS

lamb chops marinated with herbs and honey, grilled in a cast iron pan

#### ROASTED CAULIFLOWER STEAK

cauliflower steak with arugula puree, toasted pine nuts, golden raisins

#### POACHED SALMON WITH CITRUS SALSA

salmon poached with white wine, lemon, and dill with a cucumber - citrus salsa

#### LEMON CHICKEN PICATTA

pan seared chicken breast in a lemon and caper sauce with fresh parsley

#### SPRING VEGETABLE POT PIE

vegetable and herb filling with puff pastry

### *accompaniments*

#### HONEY ROASTED RAINBOW CARROTS

#### GRILLED ASPARAGUS WITH SHAVED PARMESAN

#### HERBED ROASTED OR MASHED POTATOES

#### LEMON MINT QUINOA

#### SAUTEED GARLIC BROCCOLINI

### *dessert*

#### CARROT CAKE WITH CREAM CHEESE OR BROWN SUGAR FROSTING

#### BLUEBERRY, LEMON, AND THYME GALETTE WITH VANILLA BEAN ICE CREAM

#### STRAWBERRY ROSE COBBLER

#### CHOCOLATE TART WITH BERRIES

#### BRÛLÉED PINEAPPLE WITH SPICED PANKO, BERRIES, AND COCONUT CREAM

Accommodations can be made for food allergies, vegan or vegetarian, and gluten free