

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 MIN 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