



## **Annapolitan Palate**

### **Personal Chef Service**

**(410) 934-1057**

**annapolitanpalate.com**

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### **SAMPLE MENU 1 Week**

#### **Monday –**

Roasted kiwi glazed Norwegian Salmon

Olive oil local asparagus spires with sautéed leeks

Fresh herbed barley with toasted *walnuts (\* sub cranberries & raisins)*

Bread – Italian thin crispy parmesan bread sticks

Dessert - Fruit & Berry Cheesecake Tarts

#### **Tuesday –**

Cashew Chicken with Sriracha & Lime

Blood orange glazed Japanese Eggplant & Malibu carrots

Roasted wild mushroom & rosemary smashed potatoes

Bread – Artisan ciabatta

#### **Wednesday –**

Braised Cumin crusted Tenderloin with Port wine Demi

Lightly roasted golden beets with heirloom grape tomatoes & cilantro

Sweet Red Pepper & Parmesan Reggiano cheese Gratin

Bread – Classic French Bread Rolls

Dessert – Peanut butter Cream Pie

### **menu contains nuts**

#### **Thursday–**

Pan Seared Alaskan Halibut with Grape seed oil, dill caper butter

Baby arugula & shitake risotto

Haricot Vert with Roasted garlic cloves, white beans & Dijon vinaigrette

#### **Friday–**

Coastal Blackened Pork Tenderloin with Spanish paprika and pineapple chutney

Nappa Cabbage salad and seasonal vegetable tray

Roasted Sweet potato medallions with local blueberry & cinnamon

Bread – Classic French bread Roll

#### **Saturday–**

North Indian style curry Chicken & Potato's

Indian style creamed spinach & chick peas

Bread – Garlic Naan

Dessert – Mint Sorbet

#### **Sunday–**

Jumbo Lump Crab Cakes with chipotle corn & chorizo

Roasted Brussel sprouts with pancetta and fresh thyme

Wild rice with butternut squash & pecans (\*sub beets)

Bread – Olive and herb focaccia