

CHEFSDROP

Menu for the Week of November 30th

Starters

~ ChefsDrop Caesar

Romaine hearts, homemade toasted garlic croutons, parmesan-reggiano, and classic cesar vinaigrette

~Winter Summer Caprese

80 acres baby greens, local tomato, fresh herbs, buffalo mozzarella, and truffled balsamic vinaigrette

~Grandma Tomato and Parmesan-Reggiano Soup

Rice, San Marzano tomatoes, basil

~Butternut Squash & Chorizo Soup

Habanero, coconut milk, cilantro, crème fraiche and first pressed olive oil

~Fruit & Cheese Nibbles

Findley-Market fruit & cheese bounty served with crackers, vanilla spiced cream cheese, and thyme-honey

Entrees

~Black Bean and Quinoa Enchilada Bowl

(choice of protein: bacon, chicken, steak)

Oven roasted tomatoes, enchilada sauce verde, cotija cheese, cilantro crème

~Blackened Tilapia

Cajun potato croquettes, dill aioli, "dirty" rice, and seasonal vegetables

~Chicken Paillard

Panko crusted Amish chicken breast, potato confit, baby tomatoes, fresh mozzarella, arugula and lemon parmesan sauce

~Grilled Chicken Orecchiette Pasta

80 Acres basil, pan roasted local vegetables in a parmesan-reggiano cream sauce, with homemade grilled garlic bread

~ChefsDrop Meatloaf

Tamari glazed and served with whipped potato, and seasonal vegetables