



# SECRET INGREDIENTS

*Suggested take home menu May 2014  
Pricing upon request based on market quote  
For orders: please call 860.868.7599 or 310.612.3052  
24 hours notice please.*

## Main Courses:

St. Tropez Poulet  
Tre Colore Lasagne (Pesto, Butternut Squash & Bechamel)  
Pork Tenderloin with Homemade Applesauce  
Roasted Beef Tenderloin with Creamy Dijon Sauce  
Roasted Fillet of Salmon with Cumin Honey Glaze

## Sides:

Potato, Celery Root and Fennel Puree  
Carrot Puree  
Browned Butter Brussel Sprouts  
Roasted Cauliflower and Broccoli with Lisa's Seven Spice Rub  
Roasted Potato Domes  
Israeli Couscous with Haricot Vert, Feta & Roasted Almonds  
Capponata

## Salads:

Cesar Salad with Crispy Thyme Croutons  
Arugula Salad with Dried Cranberries, Toasted Coconut, Almonds, Boiled Egg & Cucumber.  
Orange Vinaigrette.  
Salad Nicoise with Tarragon Vinaigrette  
Chopped Salad with Pancetta Lardon, Mozzarella, Garbanzos & Fresh Herbs

## Artisanal Pizzas:

Caramelized Onion, Nicoise Olives & Gruyere  
Margarita

Spicy Tomato Sauce, Prosciutto, Mozzarella & Arugula  
Basil Ricotta, Mushroom & Parmesan  
Or design your own!

Sandwiches:

Dilled Egg Salad with Anchovies & Garlic on White Bread  
Chicken Salad with Pecans & Apples on Pan Rustique  
Prosciutto, Watercress & Dubliner Cheddar on Baguette  
Pesto, Tomato & Mozzarella on Toasted Ciabatta  
Mediterranean Tuna Sandwich studded with Capers & Italian Parsley

Miscellaneous Sundries:

Braised Tomatoes with Garlic & Rosemary perfect for tossing on pasta.  
Sweet, Savory & Spicy Tomato Jam wonderful on goat cheese and toasts  
Olive Tapenade with Roasted Walnuts & Anchovies

Soups:

Stewed Cannelinis with Pancetta  
French Lentil with Sausage  
Tomato Bisque  
Corn Chowder

Desserts:

Chocolate & Butterscotch, Sea Salt Pot de Cremes  
Mixed Berry & Fruit Crisps  
Lemon Tart  
Chocolate & Coconut Poundcake  
Lemon Ricotta Poundcake  
Lisa's Cookies