

Mother's Day Dinner

Cheese Toast

Organic Mixed Greens

smoked salmon, Chilean baby shrimp
spring carrots, haricots vert and fennel julienne
champagne vinaigrette

Add seafood & vegetables to mixed greens,
toss with dressing

Pork Tenderloin

stuffed with cream cheese, fresh spinach,
caramelized cipollini onions, bacon and balsamic glaze
sweet cherry and orange sauce

Scalloped potatoes
Sugar snap peas

Scalloped potatoes are pre-cooked.
Pre-heat oven to 450. Place take-out container in oven and warm up for 10 minutes.
Pork is pre-cooked.
Remove pork from bag, cut butcher twine, and sear pork in a hot pan on stovetop for 2 minutes on each side or until golden brown.
Remove pork from pan and allow to rest for 5 minutes.
Slice pork into medallions and arrange on warmed plates.
Warm sauce in microwave or a small saucepan on stovetop. Drizzle over pork.
Fill a medium saucepan with water and bring to a boil on stovetop.
Add snap peas to boiling salted water and blanch for 2 minutes.
Drain water, toss with butter, salt & pepper.
Arrange potatoes and snap peas beside pork, and serve.

Strawberry Shortcake

vanilla & sugar marinated fresh strawberries
whipped cream, vanilla ice cream
micro licorice mint

Place cake round in center of plate
Top with whipped cream, berry mixture, and mint
Serve with vanilla ice cream on side