

AD ASTRA
Jennifer Lang
Le Cordon Bleu Chef

~Italian Inspired Menu~

{PRIMA COLAZIONE}

Breakfast

~Served with Nespresso or French press coffee, selection of teas,
fresh fruit, yogurt and granola~

CROSSIANTS

Croissants served with preserves and butter

BISCOTTI

Variety of freshly baked biscotti

EGGS BENEDICT –FLORINTINE

Wilted spinach, sliced heirloom tomato, poached egg and hollandaise on a
toasted English muffin

VEGETABLE FRITTATA

~Egg Whites or Whole Eggs~

Caramelized onions, roasted peppers, asparagus, oven dried tomatoes and goat cheese,
served with homemade Salsa

CINNAMON APPLE FRITTERS

Cinnamon apple fritter dusted with powder sugar and served with a cranberry compote

POLENTA WITH EGGS

Creamy Parmesan polenta topped with a poached egg and crispy pancetta garnished with
green onions served with toast

RICOTTA PANCAKES

Homemade ricotta-orange pancakes topped with blueberry compote served with sausage
links

{PRANZO}

Lunch

LINGUINE ALLA CARBONARA

Linguine pasta tossed with pancetta, onions, egg, cream, with a blend of Italian cheeses

MEATBALL SUB

Homemade pork and beef meatballs served on a crusty roll baked with marinara sauce and topped with mozzarella cheese served with mixed green salad

PESTO TORTELLINI

3-Cheese Tortellini tossed with homemade pesto sauce served with grilled chicken garnished with toasted pine nuts and shaved Parmesan cheese

CESAR SALAD

Romaine salad tossed with tangy Cesar dressing, shaved Parmesan cheese, homemade croutons and grilled chicken served in a crispy Parmesan bowl

LOBSTER MAC AND CHEESE

Lobster, penne pasta & pancetta in a creamy Pecorino Romano cheese sauce

CALZONE

Fresh baked calzone filled with marinara, mushrooms, Italian sausage, spinach and mozzarella cheese served with mixed greens

ANTIPASTO SALAD

Shredded crispy iceberg lettuce, julienned genoa salami, chopped pepperoncini's, tossed in a red wine vinaigrette topped with marinated bocconcini and green olives

{APERITIVO}

Appetizer

ANTIPASTO

Assortment of cured meats, cheese, olives, vegetables

BRUSCHETTA

Avocado and cherry tomato bruschetta with balsamic reduction

CAPRESE SALAD

Layers of mozzarella and ripe tomatoes drizzled with olive oil and balsamic reduction garnished with chiffonade of fresh boat grown basil

FRITTO MISTO

Assortment of fried seafood and vegetables served with lemon wedges
{May include calamari, shrimp, scallops, white fish, fennel, zucchini, and asparagus}

EGGPLANT CAPONATA

Sweet and sour eggplant with tomatoes, pine nuts and green olives sweetened with caramelized onions and raisins served with rustic bread

ARRANCINI

Wild mushroom risotto balls stuffed with mozzarella cheese, breaded, fried, drizzled with balsamic reduction and truffle oil

HEARTS OF PALM

Hearts of palm drizzled with homemade creamy pesto sauce and cherry tomatoes

{CENA}

Dinner

FETTICUNE ALFREDO

Rich alfredo sauce with garlic and a blend of Italian cheeses served with garlic prawns and roasted asparagus

CHICKEN PICATTA

Lightly breaded chicken served atop linguine pasta drizzled with a lemon-butter caper sauced served with roasted broccoli

GNOCCHI

Potato gnocchi smothered with a rich Bolognese sauce topped with Swiss cheese baked until golden brown served with mixed green salad

OSSO BUCO

Slow braised veal shank bone served atop whipped mashed potatoes with an herbed-wine pan jus served with buttered carrots

LASAGNA

Lasagna noodles layered with a rich Bolognese sauce, fresh spinach, mascarpone, homemade ricotta and a blend of Italian cheeses served with medley of squash and zucchini

RISOTTO

Wild mushroom risotto with a blend of Italian cheese finished with a drizzle of truffle oil served with French beans

GRILLED CHICKEN

Grilled chicken thigh served with garlic whipped potatoes, prosciutto wrapped asparagus, roasted cipollini onions and sage pan jus

[DOLCE}

Dessert

STICKY DATE BREAD PUDDING

Cubed bread soaked in a custard sauce with Medjool dates and almonds topped with Amaretto Zabaglione and sprinkled with powder sugar

SEMIFREDDO

“Half-frozen” white chocolate cream with toasted almond served with fresh berries

FROZEN ITALIAN ZABAGLIONE TART

Macaroon crust with a sweet Marsala currant zabaglione filling drizzled with a Marsala-lemon sauce

TIRAMISU TRIFLE

Ladyfinger’s soaked in coffee and Kahlua, layered with a sweet mascarpone filling garnished with cocoa powder and chocolate curls

LAVENDER PANNA COTTA

Rich panna cotta scented with lavender buds and vanilla beans served with honey roasted pears and garnished with candied lemon peel

GELATO

Chef’s choice of gelato with homemade biscotti

CHOCOLATE SOUFFLE

Warm chocolate molten cake dusted with powdered sugar served with fresh berries