NO SMALL FEAST PLATED MENU 2022



Appetizers

ROASTED HEIRLOOM CARROT SALAD GF AVAILABLE

Roasted variegated carrots, gem lettuce, avocado, orange segment, cumin vinaigrette, shaved Beemster, hazelnuts

ENDIVE SALAD GF AVAILABLE

Endive, radicchio, asiago, toasted breadcrumb, candied pecan, orange segment, chive, fennel, ranch dressing

KALE SALAD GF

Ricotta salata, shaved radish, shaved fennel, garlic croutons, roasted delicata squash, orange and honey vinaigrette

FRAGRANT HERB SALAD GF

Thai basil, mint, basil, parsley, cilantro, red oak, arugula, ginger lime vinaigrette, Japanese cucumber, crispy taro

ROASTED BEET SALAD GF AVAILABLE

Endive, arugula, beet infused whipped goats cheese, walnut bread croûton, orange segment, vincotto vinaigrette

BABY GEM LETTUCE SALAD GF AVAILABLE

Bacon vinaigrette, poached egg, frisee, braised cipollini onions, black pepper crouton, shaved parmesan

GRILLED KING OYSTER MUSHROOMS AND FIGS GF

Aged balsamic, shaved manchego cheese, toasted walnuts, arugula, roasted figs

MUSHROOM "CAPPUCINO" GF AVAILABLE

Wild mushroom puree, truffle foam, garlic focaccia "biscotti" shiitake powder

CARIBBEAN CHICKEN AND PUMPKIN SOUP

Scotch bonnet peppers, dumplings, potato, carrot, thyme

ROASTED SQUASH SOUP GF

Calvados cream, spiced pumpkin seeds, duck confit, crispy skin

BRAISED ONION RISOTTO GF AVAILABLE

Braised cipollini and pearl onions, chives, crispy fried shallots, red wine reduction, Parmesan, onion cream

HAND ROLLED GNOCCHI

Spiced carrot purée, soy glazed shimeji mushroom, pea shoot, goats cheese, sweet teardrop pepper, candied bacon

RICOTTA AGNOLOTTI

Corn purée, fresh peas, toasted hazelnut gremolata, chervil

HAND MADE SPAGHETTI WITH FOUR NUT PESTO

Chili, basil, walnut, almond, cashew, pistachio, tomato sauce

PAN SEARED SCALLOPS GF

Romesco, roasted cauliflower florettes, apple and fennel slaw



Mains

CAST IRON CHARRED PETITE BEEF TENDER STEAK GF

Creamy polenta, braised smoky kale, zucchini romesco, cipollini onions, sherry and peppercorn pan jus

BEEF SHORT RIB "BOURGUIGNON" GF

Glazed potatoes, roasted carrot puree, sherry braised pearl onions, grilled king oyster mushroom, shaved kohlrabi

CRISPY SKIN CHICKEN SUPREME GF

Duck confit potato hash, slow cooked cabbage, sherry braised cipollini onion, roasted baby carrots, chicken jus

TRUFFLE FRIED CHICKEN GF

Grilled corn polenta, roasted Brussels sprouts, apple and celery root slaw, spicy chicken gravy

PORCINI CRUSTED BEEF TENDERLOIN GF

Eggplant "romesco", roasted cremini mushrooms, Chinese broccoli with Calabrian chili, sundried tomato compound butter

POTATO CRUSTED ICELANDIC COD GF

Creamed leeks with mussels, potato galette, carrot and fennel ribbons, chive oil

SOUS-VIDE HALIBUT FILLET GF

Chorizo and white bean ragout, grape tomatoes, zucchini, grilled treviso, saffron/citrus beurre blanc

PAN SEARED BRANZINO GF

Confit fingerling potatoes, leek puree, pine nut and parsley gremolata, sautéed broccolini

MAPLE GLAZED SALMON FILLET GF

Roasted celery root, maple mustard glaze, corn purée, maitake mushroom, sautéed French beans

CASHEW & TOFU AGNOLOTTI V

Red wine braised radicchio, garlic bread crumb, candied pecan, muffuletta ragu

PAN SEARED CAULIFLOWER STEAK V GF AVAILABLE

Braised red cabbage, truffle infused white bean purée, smoked date mostardo, hemp seed & rye crust, charred cherry tomato, French bean



Desserts

CREAMSICLE PANNA COTTA GF AVAILABLE

Vanilla panna cotta, macerated citrus salsa, almond crumble, lemon sabayon

BLACK FOREST CHOCOLATE TORTE GF

Flourless chocolate torte, luxardo cherries, kirsch infused chocolate ganache, shaved white chocolate, cherry whipped cream

RUM RAISIN CREME BRULEE GF AVAILABLE

Almond shortbread cookie, apricot jelly

UNBAKED PUMPKIN CHEESECAKE GF AVAILABLE

Maple/bourbon mousse, pecan cookie crumble, candied orange

INDIVIDUAL BAKED APPLE CRUMBLE

Dulce de leche ice cream, apple chip

NORMA'S COFFEE CAKE

Espresso ice cream, cocoa nib and cereal crust, cinnamon creme anglaise