

Velocity Dance Center

April 10th, 2014

TRAY PASSED...

LEMON-THYME SPRING PEA CROSTINI

DUNGENESS CRAB CAKE tarragon lemon aioli

PRE SET...

SPRING ORGANIC BABY GREENS SALAD

Full Circle Farms organic greens, local organic beets,
Cypress grove goat cheese, spicy walnuts,
sherry vinaigrette

MACRINA BAKERY BREADS & chive butter

PLATED...

PAN-ROASTED WILD SALMON

herb-mustard vinaigrette (gluten free)

OR

SEARED SWEET POTATO POLENTA TRIANGLES

sautéed kale, caramelized onions, chick peas

vegetarian/vegan/gluten free option

CREAMY POLENTA with fontina and fresh herbs

LOCAL ORGANIC ASPARAGUS

with flower petal garnish

FAMILY MEAL...4:00 – 4:45

Spring baby green salad with nuts on the side,
asparagus, creamy polenta, macrina breads
& cider roasted chicken with cardamom apples
(include to go containers)