



Starch Vegetable Selections to compliment

Creations from Gracie

Lillet Vegetables - caramelized onion, celery, mushrooms, and yams steamed in pan juices -flamed off with French Lillet and sprinkled with abundant Spring parsley

Decadent Tuscan Risotto with chicken au jus, fresh herbs & shiitake mushrooms drizzled with a most passionate sauce of pan juices

Pot Roast Vegetables- all the wonderful fragrant flavors of caramelized onion & leeks, celery, carrots, parsnips, tiny red bliss potato & turnips steamed in homemade stock reduction with pan juices and generously blasted with fresh parsley

Tri colored Potatoes Provence-Red bliss, Purple Andean, and Yukon Gold potatoes, layered with caramelized onions & roasted garlic cloves. Strewn with herbs du Provence, and baked in casserole fashion.

Potato & Eggplant Galette- shredded Idaho potatoe layered with thinly sliced eggplant that's been pan Browned with extra virgin olive oil baked to a golden brown and pie sliced at serving

Three cheese Potato au gratin-traditional recipe expanded to include imported cheddar, romano, & Monterey Jack cheese, fresh herbs, caramelized onions and a splash of cream.

Wok Fried Blue Corn Ravioli-stuffed with Monterey Jack & Ricotta Cheeses served in a pool of meatless black bean chili with a dollop of sour cream & mango salsa

Grilled Potato & veggies Grilled fingerling potato, grill roasted broccoli, cauliflower, zukes, red onion, asparagus, carrot, red bell pepper, and a smathering of crisp snap peas displayed on art platter drizzled with balsamic syroup

Fried Island Plantain - served au natural or with Rice & Peas,