

APRIL 1

ROSEMARY ROASTED CHICKEN \$15.95

Scalloped Potatoes and Herbed
Breaded Tomatoes

GARGANELLI WITH DUCK RAGU \$17.95

Garden and Herb Salad with
Garlic Shallot Vinaigrette

PINENUT CRUSTED SALMON \$18.95

with a Pino Grigio Shallot Reduction.
Arugula Salad with Walnut
Vinaigrette, Goat Cheese and
Walnuts

VEGAN BALI BOWL (V) \$14.50

Peanut Tofu, Roasted Sweet
Potatoes, Cabbage, Radish and
Snow Peas with Black Rice

APRIL 8

TARRAGON CHICKEN BREASTS \$15.95

Crispy Potato Scallion Cake,
Gratin of Spring Vegetables

BRAISED BEEF SHORT RIBS \$18.95

In the Style of Beef Stroganoff
with Mushroom Cream and
Fettuccini

BRAISED SWORDFISH \$18.95

with Tomato, Olives and Capers,
Served with White Beans and
Roasted Radicchio.

VEGAN SPRING ROLLS (V) \$14.50

served with Clear Vietnamese
Sauce and Soba Noodle Salad

APRIL 15

LEMON CURD AND BLACK PEPPER CHICKEN \$16.50

with Bacon and Melted Onion
Potato Hash, Broccoli Rabe

MARINATED LAMB CHOPS \$17.95

with Rosemary Lemon Jus, Parsnip
Puree and Hazelnut Crumble.
Served with Baby Carrots and
Asparagus.

BRINED PORK TENDERLOIN \$16.95

with Preserved Lemon and
Rosemary, Polenta and Swiss
Chard

ROASTED PORTABELLO MUSHROOMS (V) \$14.50

with walnut coffee sauce and
mashed potatoes

APRIL 22

CHICKEN CONFIT \$14.95

with Pear Moustarda, Sauteed
Corn and Carmelized Fennel

SAUTEED VEAL A LA LIMON \$17.95

with Spinach and Artichokes

PAPILLOTE OF HALIBUT \$17.95

Creamy Tomato Sorrel Sauce,
Green Risotto with Peas and
Pancetta

CURRIED CHICKPEA AND CAULIFLOWER (V) \$14.50

Salad with Spanish Olives,
Pickled Onions, and Wine
Steeped Golden Raisins.

Please place orders to sales@slavininthekitchen.com