

# Eat Your Heart Out

## MORE MENU IDEAS

Kelly Lewis  
eatyourheartout94123@gmail.com  
415.987.8350

### **First Course**

Farmers Market Fresh Arugula and Basil Salad with Cherry Tomatoes,  
sliced Red Onion with a Fresh Lemon Vinaigrette

### **Main Course**

Grilled Halibut with Cilantro Chutney  
Sautéed Baby Yellow and Green Squash with Fresh Thyme and Garlic  
Baby Red New Potatoes with Parsley and Lemon-Butter

### **Dessert**

Fresh Summer Mixed Berry Crisp with Vanilla Ice Cream



### **First Course**

Summer Heirloom Tomatoes with Sliced Fresh Mozzarella and Basil Chiffonade  
Drizzled with Olive Oil and Balsamic Reduction

### **Main Course**

Sliced Grilled Tuscan Steak drizzled with Rosemary, Lemon Juice, Garlic and Olive Oil  
Fresh Green Beans sautéed with Caramelized Shallots  
Fire-Roasted Potatoes with Garlic & Rosemary

### **Dessert**

Lemon Bars with Fresh Whipped Cream and Fresh Raspberries



### **First Course**

Caesar Salad with Homemade Garlic Croutons

### **Main Course**

Linguini with Fresh Clam Sauce  
Cheesy Bread

### **Dessert**

Poached Pears with Honey Vanilla Crème Fraiche Sauce



### **First Course**

Steamed Artichokes with Lemon, Dill and Garlic Mayonnaise or  
Lemon, Garlic Melted Butter

**Main Course**

Baby Grilled Lamb Loin Chops with Garlic, Thyme & Rosemary  
Sautéed Spring Fresh Baby Carrots with Thyme Sprigs  
Fresh Herb Polenta with Parmesan Cheese

**Dessert**

Lemon Cheese Cake with Fresh Sautéed Mixed Berries



**First Course**

Mixed Greens with Goat Cheese, sliced Pears and Caramelized Pecans  
with Champagne Vinaigrette

**Main Course**

Roasted Rack Of Lamb with Garlic and Herbs  
Green Beans with Caramelized Shallots  
Roasted Baby New Potatoes with Garlic & Rosemary

**Dessert**

Cheesecake with Graham Cracker Crust  
with Fresh Raspberries and Raspberry Sauce



**First Course**

Wedge of Iceberg with Homemade Blue Cheese Dressing  
with crumbled Bacon and Cherry Tomatoes

**Main Course**

Sliced Tuscan Steak drizzled with Lemon, Garlic, Rosemary and Olive Oil  
Fresh Sautéed Broccoli Lemon and Parmesan  
Sour Cream Mashed Potatoes

**Dessert**

Mixed Berry Crisp with French Vanilla Ice Cream



**First Course**

Salad of Farm Fresh Arugula with Shaved Parmesan  
with a Lemon Vinaigrette

**Main Course**

Halibut with a Fresh Tomato, Caper, Artichoke Heart and Lemon Juice  
Sautéed Spinach with Garlic  
Mixed Herb Basaltic Rice

**Dessert**

Mixed Berries with Creme de Cassis Sundaes



**First Course**

Big platter of Heirloom Tomatoes, Fresh Mozzarella, Chiffonade of Basil drizzled with Aged Balsamic and Olive Oil

**Main Course**

Asian Salmon with lots of Asian flavors and Panko Bread Crumbs  
Sautéed Snap Peas and Asparagus  
Herbed Cous Cous or Corn on the Cob

**Dessert**

Chocolate Ganache Cake with Raspberry Sauce and Dollop of Fresh Whip Cream



**First Course**

Fresh Farm Mixed Greens with Tomatoes, sliced Persian Cucumbers & Marinated Artichoke Hearts with a Tangy Mustard Vinaigrette

**Main Course**

Perfect Whole Herb Roasted Chicken  
Roasted Butternut Squash, Parsnips, Carrots  
Spring Roasted Asparagus with Parmesan Cheese

**Dessert**

Chocolate Ganache Cake  
with a dollop of Fresh Whipped Cream and Raspberry Sauce



**First Course**

Roasted Butternut, Pippin Apples and Ginger Soup  
with a dollop of Herbed Crème Fraiche

**Main Course**

Oven Roasted Pork Tenderloin with Garlic  
and Fresh Herbs and Apricot Chutney  
Apples in White Wine  
Braised Red Cabbage  
Roasted Baby Brussels Sprouts

**Dessert**

Individual Pear, Apple and Cranberry Crisp  
with a scoop of Vanilla and Caramel Ice Cream