

FALL/WINTER MENU



HORS D'OEUVRES

Potato Sphere | Creme Fraiche | Caviar | Chive

Coconut Shrimp Po Boy | Apricot Mango Sauce | Jicama Slaw | Cilantro

Black Sesame Financier | Trout Roe | Dill Creme Fraiche

Drunken Shrimp Pipette | Spicy Bloody Mary | Chili Fleur De Sel

Crispy Crab Wonton | Radish | Peppadew | Lime Aioli

"Fish & Chips" | Tempura Cod | Potato | Gribiche

Maryland Crab Cake | Jumbo Lump Crab | Caper Remoulade

Japanese Lobster Roll | Yuzu | Lime | Bearnaise | Sechuan Button | Red Shiso

Spicy Tuna Cigar | Sesame Ash | Tobanjan Aioli | Feuille de Brick

Ceviche Acapulco | Striped Bass | Cucumber | Cilantro | Avocado

Red Snapper Blue Corn Taco | Chipotle Crema | Red Cabbage | Salsa Verde

(GF)

Smoked Salmon Gateau | Herb Crepe | Goat Cheese | Wild Sturgeon Caviar

Lobster & Grits | Lobster Salad | Cheddar Grit Croquette | Paprika

Scallop Tartare | Citrus | Black Truffle | Brioche

Sweet & Sour Rock Shrimp Roll | Vermicelli | Mint | Thai Basil | Curry

Smoked Salmon Napoleons | Citrus-herb Crème Fraiche | Capers

** Items Are Served Hot (Gf) Items Are Gluten Free (V) Items Are Vegan*



HORS D'OEUVRES

Parmesan 3 Ways | Parmesan Crisp | Parmesan Polenta | Parmesan Crema

Cherry Pepper Popper | Peppadew | Stracciatella | Balsamic Caviar | Basil

Beetroot Macaroon | Beet Compote | Goat Cheese Mousse

Fig & Grains | Whole Grain Crostini | Fig Jam | Ricotta | Thyme

French Onion Soup Gougeres | Caramelized Onions | Comte Cheese

Huitlacoche Quesadilla | Crema Mexicana | Queso Fresco | Tajín

Mac N' Cheese Bite | Truffle Cream | Rosemary

Roasted Shiitake Taco | Cashew Cream | Black Bean Puree

Fall Grilled Cheese | Muenster Cheese | Fig Jam | Shaved Pear

Impossible Spaghetti & Meatball | Marinara | Basil (Vegan)

Paella Croquette | Red Pepper Aioli | Micro Cilantro

Falafel | Sweet Cucumber | Red Pepper Muhammara | Cilantro

Blini | Mushroom Pate | Chervil | Whiskey Gelee

Mushroom Wellington | Horseradish Cream | Chives

Miso Glazed Mushroom Lettuce Wraps | Napa Cabbage | Ginger-Yuzu
Chutney (GF)

"The King" Brioche | Peanut Butter Mousse | Brulee Banana | Maple Pearls

Pumpkin Bon Bon | Cranberry-Citrus Chutney | 5 Spice Cracker | Maple Crème
Fraiche

Cauliflower & Wild Mushroom Tart | Parmesan Crème | Thyme

Mini Vegetable Lasagna | Sunday Gravy | Parmesan Snow

Fire Roasted Vegetable Empanada | Cheddar-Jack Cheese | Cilantro-Mint
Chutney

Artichoke-boursin Croquette | Romesco Sauce | Locatelli Crust

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Empanadita | Chicken | Queso Fresca | Salsa Verde

Chicken & Liege Waffle | Rosemary Bacon Gravy | Maple Bliss

Buffalo Chicken Bite | Buffalo Sauce Puree | Blue Cheese | Ranch Pipette

Duck Quesadilla | Poblano | Chihuahua Cheese | Lime Crema | Tajin

Foie Gras Cherry | Foie Mousse | Cherry Gelée | Pistachio

L'arpege Egg | Whipped Creme Fraiche | Maple Caviar | Poached Egg Yolk

Free Range Chicken Meatball Slider | Marinara | Burrata

Free Range Turkey Burger | Potato Bun | Pickle | Rosemary Aioli

Chicken & Biscuit | Buttermilk Biscuit | Country Gravy | Dill Pickle

Masala Spiced Chicken Papadum | Pistachio | Medjool Date | Cilantro

Pollo Rostizado | Cilantro | Pico de Gallo | Salsa Verde

Deviled Egg | Dehydrated Black Olive | Paprika

Chicken Mousseline | Speck | Asparagus | Dijonnaise

Chicken Arepa | Toasted Corn "Cube" | Sofrito | Avocado Puree (GF)

Singapore Noodle Roll | Chicken | Vegetable Slaw | Crispy Shrimp | Curry Sauce (GF)

Duck Confit Summer Roll | Plum Sauce | Vermicelli | Tobanjan

Cajun Chicken Quesadilla | Jack Cheese | Poblanos | Crema

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FIRST COURSE

Potato, Apple & Leek Soup | Rocket Salad | Golden Beets | Fennel | Tahini Snow
Smoked Marcona Almonds

Fall Kale Salad | Baby Kale | Buttermilk Dressing | Quinoa | Candied Pecans
Ricotta Salata

Brussels Sprout Forest | Smoked Cashew Cream | Sunflower Sprouts | Cippolini
Onion | Gremolata

Winter Squash | Candied Walnuts | Sage | Delicata Squash | Baby Lettuce
Beemster Gouda

Harvest Beet Salad | Cana De Cabra Goat Cheese | Membrillo | Walnuts
Sherry Vinaigrette

Autumn Confit Carrots | Pistachio Vinaigrette | Farro | Whipped Goat Cheese
Dukkah | Winter Greens

Grilled Baby Gem Lettuce | Herbed Feta | Shaved Pear | Citrus Vinaigrette

Early Fall Vegetable Salad | Couscous | Breakfast Radish | Rainbow Carrots
Shaved Fall Veggies | Thai Basil

Salad Lyonnaise | Mixed Winter Grains | Bacon | Coddled Egg | Frisee
Dijon Vinaigrette

Organic Parsnip | Tortilla Espagnole | Grilled Maitake | Hazelnut Crumble
Smoked Ricotta

Housemade Burrata | Butternut Squash | Endive | Sage | Pine Nut Brittle
Red Pepper Pesto | Balsamic

Crab Salad | 100% Crab Cake | Avocado | Plantain Ribbons | Candied Kumquat
Dill Creme Fraiche

Nk Caesar Salad | Winter Greens L Citrus Caesar L Parmesan Cream
Brioche Crouton | Chicken Crisp



FIRST COURSE

- Smoked Chorizo Rice Cake** | Bacon Kimchi | Kewpie Mayo
- Little “Big Mac” Slider** | Special Sauce | American Cheese
- Beef Short Rib** | Potato Puree | Chive | Pinot Demi-glace
- “Nk” Branded Bacon Butty** | Aioli | Mini Toast
- Classic Pigs In A Blanket** | Stout Horseradish Mustard
- Vermont Cheddar Burger** | Pickle | Fixings
- Herb Crusted Lamb Chops** | Whole Grain Mustard | Mint
- Short Rib Wellington** | Forest Mushroom Duxelle | Horseradish Whipped Creme Fraiche
- Knish Spring Roll** | Purple Cabbage | Pickled Mustard Seed | Pastrami
- Philly Cheesesteak Dumpling** | Cheese Wiz | Caramelized Onions
- Potato Mille Feuille** | Seared Wagyu Brisket | Truffle Cream
- Devil On Horseback** | Blue Cheese | Marcona Almond
- Ropa Vieja** | Shredded Skirt Steak | Crispy Yucca | Red Mole
- Pork Belly & Butternut Skewer** | Pickled Mustard Seed | Apple Cider Glaze
- Moroccan Lamb Burger** | Garlic-cumin Aioli | Smoked Tomato-harissa Ketchup Feta
- Mini BLT** | Black Pepper Aioli | Petite English Muffin



FIRST COURSE

Late Harvest Squash Ratatouille Salad | Haricot Vert | Zucchini | Local Yams
Roasted Eggplant Puree | Tomato Vinaigrette

Charred Broccolini & Sweet Potato Salad | Baby Kale | Lemon-Honey Yogurt
Pomegranate | Harissa-Tahini Emulsion

Italian Citrus Salad | Roasted Beet | Blood Orange | Kalamata Olive
Castelfranco Treviso | Herbed Feta

Charred Romaine Salad | Crispy Sunchoke | Halloumi Cheese | Endive
Sundried Tomato-Basil Vinaigrette

Spiced Pumpkin Salad | Candied Cranberry | Bibb Lettuce | Pumpkin Seeds
Goat Cheese | Citrus Vinaigrette

Smoked Salmon Carpaccio | Roasted Beetroot | Citrus | Shaved Radish
Sprouts | Crema | Everything Crisp

Parsnip & Turnip Salad | Tomato-Caper Confit | Lancaster County Maple Syrup
Vinaigrette

Caramelized Fennel & Green Apple Salad | Watercress | Bleu Cheese
Candied Walnuts | Lemon-Dill Dressing

Sir Charles Cider Poached Pear Salad | Blue Moon Greens | Triple Crème
Cheese | Candied Walnuts | Cider Vinaigrette

Acorn Squash & Grilled Pear Salad | Artisan Lettuce | Pomegranate
Fig Agrodolce | Hibiscus Vinaigrette

Kuri Squash & Harvest Pear Bisque | Pomegranate | Crème Fraiche
Red Vein Sorrel | Toasted Hazelnuts

Parsnip & Granny Smith Apple Soup | Charred Kale Sprouts | Fennel
Cranberry-Aged Sherry Gastrique

Kennett Square Mushroom Bisque | Porcini Crema | Local Mache
Mustard Frills | Crispy Leeks | Chives | Black Truffle Oil

Moroccan Cauliflower Soup | Heritage Carrot-Apple Salad | Curry Yogurt
Fine Herbs | Toasted Cashews



MAIN COURSE

Slow Cooked Short Ribs | Cream Spinach | Pomme Anna | Beer Battered Onion Ring | Grilled Maitake Mushrooms

Carrot Miso Crusted Petite Filet | Lasagna Verde | Broccoli Rabe | Broccoli Puree | Port Wine Jus

Modern Spaghetti & Meatball | Marinara | Parmesan | Basil | Robiola Cream

Fire Roasted Short Rib | Marble Potato Coals | Celery Root Puree
Sweet & Sour Jus

Pan Seared NY Strip | Kabocha Squash Puree | Saffron Risotto Cake
Tokyo Turnip | Brussel Sprouts | Veal Jus

Colorado Lamb Rack | Fingerling Potato Confit | Leeks | Shiitake Mushrooms
Juniper Jus

Braised Lamb Shank | Butternut Squash Risotto | Charred Apples | Lamb Jus
Bitter Green Salad

Roasted Pork Chop | Sage Brown Butter | Mustard Creme Fraiche
Herb Spaetzle | Red Cabbage | Pork Jus

NY Sirloin Of Beef | Pomme Puree | Baby Kale | Maitake Mushrooms
Roasted Carrots | Red Wine Jus

Filet Of Beef Tenderloin | Cauliflower-herb Farrotto | Charred Broccolini
Pea Tendrils | Veal Jus

Filet & Short Rib Duo | Artichoke Gratin | Lemon & Rosemary Swiss Chard
Sun-Dried Cranberry | Beef Jus

Seared Lamb Loin | Celery Root Puree | Acorn Squash | Caramelized Cipollini
Onion | Cherry-Lamb Jus



MAIN COURSE

Coq Au Vin Chicken Roulade | Lardons | Truffle Polenta | Wild Mushroom Red Wine Jus

Herbed Farmhouse Chicken | Garlic Pomme Puree | Asparagus | Cipollini Onion Thumbelina Carrots | Rosemary Jus

Crescent Duck | Sorghum Mixed Grains | Winter Cherries | Jerusalem Artichokes Apricot Duck Jus

Fall & Winter Chicken Pot Pie | Heirloom Carrots | Wild Mushrooms Thyme Winter Squash | Lattice Puff Pastry

Chicken En Crouete | Pomme Puree L Fall Vegetable Melange | Firecracker Mizuna | Jus

Côtelette De Volaille | Butter Poached Chicken | Cauliflower Pain Perdu Spinach | Piquillo Pepper | Chicken Jus

Free Range Chicken Breast | Parsnip Puree | Turnips | Thumbelina Carrots Mizuna | Fig Demi

Lancaster Farms Chicken Breast | Forbidden Rice | Bok Choy | Carrot-Ginger Puree | Natural Jus

Organic Chicken Breast | Mixed Grain Pilaf | Chinese Mustard Greens Tokyo Turnips | Wild Mushroom Sauce

Herb & Citrus Stuffed Chicken Roulade | Olive Oil Mashed Potatoes Brussel Sprouts | Rainbow Carrots | Black Truffle Jus

Pan Roasted Chicken Breast | Pearl Barley Pilaf | Rainbow Chard | Leek Confit Pomegranate Jus



MAIN COURSE

Smoked Heirloom Romanesco | Carrot Tahini | Pomegranate | Pine Nuts
Pickled Shallots

Grilled Eggplant Roulade | Herb Ricotta | Kalamata Olives | Sunflower Seed
Pesto | Smoked Tomato

Carrot Steak | Quinoa Risotto | Dukkah Spice | Carrot Cardamom Glaze

Caramelized Autumn Squash Risotto | Cashew Ricotta | Toasted Sunflower
Seeds | Wild Mushroom | Wilted Spinach

Roasted Cauliflower | Bulgur Wheat & Peppadew Chile Pilaf | Currants
Pink Peppercorns | Charred Leek Sauce

Pan Roasted Butternut Squash | Green Couscous | Italian Salsa Verde
Cider Poached Market Vegetables | Local Sprouts

Pastrami Spiced Parsnip | Carrot Mustard | Turnip Kraut | Kalamata Olive Soil
Cocoa Nibs (GF)

Roasted Maitake Mushroom | Truffle Cabbage | Dashi Braised Grains | Sea
Beans Spicy Miso (GF)

Sea Salt Roasted Golden Beet | Everything Spice | Carrots | Preserved Lemon
Tahini | Quinoa Pilaf | Cashew Crema (GF)



MAIN COURSE

Chatham Cod | Gnocchi Alla Romana | Snap Peas | Winter Roasted Mushrooms |
Lemon Cream Sauce

Potato Crusted Bass | Lime Beurre Blanc | Seasonal Mushrooms
Melted Leek Basmati Rice

Arctic Char Roulade | Artichoke Puree | Orange | Salsify | Smoked Beet Jus

Baked Halibut | Sweet Potato | Citrus Italian Fregola | Purple Potato Corkscrew
Braised Greens

Seafood Duo | Poached Halibut | Meuniere | Marble Potato | Brown Butter
Pebbles Lobster Newburg

Quince Glazed Cod | New England Chowder | Leeks | Potato Gnocchi
Crispy Beet Strings

Miso Glazed Salmon | Coconut Sticky Rice | Bok Choy | Kaffir Lime Oil
Hon Dashi

Seared Black Bass | Bouillabaisse Jus | Frizzled Carrots | Braised Beluga Lentils
Truffle Savoy Cabbage

North Atlantic Salmon Fillet | Braised Wheat Berries | Swiss Chard Saffron
Sauce | Paprika Oil | Chives

Alaskan Cod Fillet | Caponata | Forked Potatoes | Spinach | Fennel Pollen
Lemon Sauce

Local Striped Bass Fillet | Rainbow Chard | Beech Mushrooms | Fennel Oil
Apple-rosemary Puree

King Salmon Fillet | Sunchoke Puree | Artichoke Barigoule | Haricot Vert
Citrus-Herb Beurre Blanc

Miso Glazed Diver Sea Scallops | Rutabaga Puree | Mushroom Jam
Cashew Butter | Pear | Thai Basil Pesto

East Coast Halibut Fillet | Whipped Celery Root | Crimson Lentils Crispy
Kalettes | Mint | Hazelnut Beurre Blanc

Blackened Gulf Shrimp | Cheddar Grits | Smoked Rainbow Chard
Herb Roasted Turnips | Red-Eye Gravy



DESSERT

Blood Orange Meringue Tart | Manjari Ganache | Pistachio Nougatine | Olive Oil Snow

Double Chocolate Bread Pudding | Quince Marmalade | Blonde Chocolate Cremeux | Salted Almond Brittle

Mandarin Orange & Hazelnut Entremet | Bourbon-ginger Caramel | Hazelnut Financier | Cocoa Nib Crunch

Carmelia Flourless Chocolate Cake | Cinnamon Mascarpone Crema | Mission Fig Chutney | Candied Pepitas

Sugar Maple & Chocolate Tart | Roasted Pear Compote | Almond Sponge | Pomegranate Gastrique

Honied Apple Crumb Tart | Crystallized Ginger Streusel | Concord Grape Gel | Blonde Chocolate Cremeux

Spiced Bourbon Cheesecake | Apple Cider Reduction | Candied Cranberries | White Chocolate Crumble

Harvest Pumpkin Roulade | Crème Fraiche Bavarian | Cranberry Gelee | Five Spiced Wafer



DESSERT

Cranberry Cheesecake

Maple Pecan Snobinette

Roasted White Chocolate & Apple Cider Bon Bon

Brown Sugar & Hazelnut Petit Four

Dark Chocolate & Morello Cherry Petit Four

Mandarin Orange Tartlet

Passion Fruit Macaron

Vanilla Chai Cake Truffle

Blood Orange Financier

Bruleed Pineapple Pate de Fruit

Sugar Pumpkin & Brown Butter Entremet

Mission Fig & Almond Linzer

Five Spiced Pear Push Pop



THANK YOU

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