

Wild Truffles

“Salads”

Freshly Pickled Sweet and Sour Beets with braised Artichoke Salad and a warm Duck Confit

A fine selection of Mesclun Mixes with a variety of Colorful Tomatoes and Feta Cheese

Artichoke Salad with Kalamata Olives and Asiago Cheese and Aged Red Wine Vinaigrette

Colorfully Arranged Young Belgian Endive and Baby Lettuce with a fine Dried Apricot Pistachio Dressing

Baby Spinach Leaves with Chopped Eggs and Italian Parsley dressed with Warm Bacon Dressing

**Assorted Mixed Greens Julienne Red Onions, Roasted Peppers, Kalamata Olives, Tomatoes and Feta Cheese
Coriander Red Wine Vinaigrette**

Caesar Salad

Tender Red and Green Romaine with Anchovy Toast and Shaved Parmesan

Colorful Tomato Salad and Fresh Buffalo Mozzarella

**Yellow and Red Tear Drop Tomatoes, Cranberry Tomatoes, Yellow, Green and Red Beef Tomatoes
Sweet and Sour Chive Dressing**

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