

A faint, stylized illustration of a plum blossom with light green leaves and two large, overlapping light purple petals serves as a background for the title text.

In-Home Dining Menu

*If you would like a specific item or cuisine that you do not see
on this menu, please let us know and we will try to
accommodate you.*

How to order:

- ✧ Each guest gets the same meal. If you wish to order different meals for your guests, an additional charge may be applied.
- ✧ If selecting a four-course meal, choose an appetizer, soup **or** salad, an entrée and dessert. You may add additional courses (for example both soup and salad or a cheese course) up to the maximum of eight.
- ✧ For an eight-course meal, select an appetizer, soup **and** salad, 2 entrees, an intermezzo, a cheese course and a dessert.

Food Quality and Ingredients

Windy Plum Farms uses only the freshest and highest quality ingredients available. We use only trans-fat free cooking oils and add no MSG in the preparation of our dishes.

Appetizers

- ✧ *Cod in Saur with Garlic Crostini and Marinated Celery* – Sweet and sour cod served chilled on a crostini and topped with shaved marinated celery.
- ✧ *Chicken Liver Pate, Mixed Greens, Shaved Radish and Bacon Salad with Balsamic Vinaigrette and Croutons* – Handmade chicken liver pate on a plate of mixed greens and topped with shaved radish, bacon and croutons tossed with Balsamic Vinaigrette.
- ✧ *Spanish Tapas* – A platter of Manchego cheese, Serrano ham, assorted Spanish Chorizo, Spanish olives, quince pasts, Marcona Almonds served with crusty warm bread and butter.
- ✧ *Bacon Wrapped Medjool Date with Balsamic Gastric* – Plump Medjool dates filled with Fontina cheese, wrapped in bacon and served warm with a sweet and sour dressing and fried mint.
- ✧ *Assorted Antipasti* – A platter of imported salami, prosciutto, cheeses, olives and tuna. Served with crusty warm bread, olive oil and balsamic vinegar.
- ✧ *Fried Calamari with Spicy Tomato Sauce and Lemons* – A platter of golden fried calamari with a spicy tomato sauce and fresh lemon wedges on the side.
- ✧ *Poached Pear and Goat Cheese Crostini* – Sweet wine-poached pear served on a crunchy crostini spread with goat cheese.
- ✧ *Mixed Bruschetta* – A platter of three type of Bruschetta : Roasted red pepper topped with Provolone Cheese, Artichoke topped with Fontina cheese and Sun-Dried Tomato topped with fresh mozzarella cheese.

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- ✧ *Poached Mission Figs with Mascarpone Foam and Prosciutto Di Parma*
– Wine-poached mission figs wrapped in prosciutto and topped with a foam made from Italian Mascarpone cheese.
 - ✧ *Pork Empanadas with Homemade Mango Chutney* – Empanadas stuffed with pork, olives, cilantro and spice, wrapped in a flaky pastry crust and served with spicy mango chutney.
 - ✧ *Crabmeat Maison* – Lump crabmeat tossed with authentic Maison Dressing and served with butter lettuce, tomatoes and lemon wedges.
 - ✧ *Shrimp and Crab Serriche in Cucumber Bouche* – Spicy marinated crab and shrimp salad served in little cucumber cups.
 - ✧ *Shrimp Newburg* – Shrimp cooked in a creamy sauce and served in a puff pastry shell.
 - ✧ *Beef Carpaccio* – Marinated thin slices of tender raw beef served with shaved parmesan, capers and arugula greens.
 - ✧ *Sweet Braised Ox Tail Bruschetta with Artichoke Tapenade* – Ox Tail braised in port and served on a crispy bruschetta base with artichoke and olive tapenade on the side.

Soups

- ✧ *Caribbean Callaloo Soup* – Crab soup made with bacon, okra, coconut milk and Swiss chard.
- ✧ *Tuscan Tomato Soup with Basil Crème Fraîche* – Hearty tomato soup thickened with bread and topped with basil cream.
- ✧ *Cream of Celeriac Soup with Fried Leeks and Dill Crème Fraîche* – Creamy celery root soup topped with caramelized fried leeks and dill cream.
- ✧ *Seafood and Fennel Soup* – A delicate tomato broth with red potatoes, fennel, red snapper and halibut.
- ✧ *Minestrone Soup with Pesto* – Hearty vegetable minestrone soup topped with a dab of homemade pesto sauce.
- ✧ *Chilled Potato and Leek Soup with Grilled Shrimp and Fennel Salad* – An update of the French classic. Creamy soup made with puree of leek and potato and topped with grilled shrimp and marinated fennel.
- ✧ *Andalusian Gazpacho* – The classic gazpacho “liquid salad soup” served chilled with a variety of garnishes included smoked shrimp.
- ✧ *Burgundian-Style Beef and Red Wine Soup* – A rich beef soup made with red wine.

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- ✧ *Cream of Acorn Squash and Pear Soup* – A decadently creamy soup made with roasted acorn squash and sweet pears garnished with roasted squash seeds.
 - ✧ *Cream of Asparagus Soup* – A rich blend of pureed asparagus and cream garnished with asparagus spears.
 - ✧ *Fennel, Tomato and White Bean Soup* – A light tomato broth soup made with sweet fennel and cannellini beans and garnished with garlic toast.
 - ✧ *Spanish Bean Soup with Beef and Chard* – A soup is a taste of the Iberian Peninsula with a light broth seasoned with Serrano ham and bacon and filled with chunks of cannellini beans, potatoes, turnips and Swiss chard.

Salads

- ✧ *Butter Lettuce with Tart Diced Apples, Candied Pecans and Raspberry-Hazelnut Vinaigrette*
- ✧ *Ensalada Mixta* – Salad of romaine, small potatoes, artichokes and olives garnished with hard cooked eggs and toss with sherry vinaigrette.
- ✧ *Crab Salad with Sun-Dried Tomato Louis Dressing* – Lump crab meat, asparagus and cherry tomatoes served with authentic Louis Dressing accented with sun-dried tomatoes and garnished with hard cooked eggs and lemon wedges.
- ✧ *Mixed Green Salad with Roasted Peppers, Goat Cheese, Mediterranean Olives and Balsamic Vinaigrette.*
- ✧ *Kouse Salad* – Mixed greens with candied pecans, dried cranberries and our special balsamic dressing.
- ✧ *Salad Niçoise with Tomato Vinaigrette* – A composed salad of seared tuna, tomatoes, small red potatoes, romaine lettuce, niçoise olives, marinated green beans, marinated artichokes and hard cooked eggs topped with a tangy tomato vinaigrette.
- ✧ *Roasted Tomato Caprese Salad* – Fresh mozzarella, oven roasted tomatoes and basil drizzled with a white wine vinaigrette.

Entrées – Beef and Veal

- ✧ Beef Skewers with Bacon, Cherry Tomatoes, Green Bell Peppers and Red Onion served with Roasted Fingerling Potatoes and Grilled Asparagus.
- ✧ Pepper-Crusted Beef Tenderloin with Merlot Reduction Sauce and Gorgonzola Caramelized Onions, Roasted Garlic Mashed Potatoes and Green Beans with Bacon and Tomatoes.
- ✧ Grilled Rib-eye Steak with Sauce Charcutière, Sautéed Mushrooms with Brandy, Potato Gratin Dauphinois and Sweet Peas with Prosciutto.
- ✧ New York Strip Steak with Blue Cheese Butter, Purple Mashed Potatoes and Basque-Style Green Beans.
- ✧ Sautéed Tenderloin Tips with Mushrooms and Red Wine Sauce, Garlic Mashed Potatoes and Creamed Spinach.
- ✧ Braised Short Ribs, Rosemary Roasted Red Potatoes and Brussels Sprouts with Browned Butter.
- ✧ Veal Chops with Bacon, Mushrooms, Pearl Onions and Pearled Potatoes.
- ✧ Fricassee of Veal with Mixed Peppers and Spaetzle.

Entrées – Lamb and Pork

- ✧ *Lamb Chops, White Bean Bretonne and Peas, Carrots and Pearl Onions with Tarragon Butter.*
- ✧ *Roast Loin of Pork with Sage and Apples, Hungarian Potatoes and Braised Red Cabbage.*
- ✧ *Braised Lamb Shanks, Twice Baked Potatoes and Orange Glazed Carrots.*
- ✧ *Breaded Pork Cutlets, Buttered Spätzle, Sauerkraut and Carrots Cooked in Beer.*
- ✧ *Lamb Medallions with Thyme and Garlic Cream, Parmesan Risotto and Ratatouille.*
- ✧ *Grilled Marinated Pork Tenderloin with Sweet Potato Puree, Corn Pudding and Warm Chipotle Salsa.*

Entrées – Poultry

- ✧ *Roast Duck with Caramelized Apples, Garlic Mashed Potatoes and Creamed Spinach.*
- ✧ *Mushroom Stuffed Chicken Roulade with Port Wine Sauce, Parmesan Risotto and Ratatouille.*
- ✧ *Grilled Duck Breast with Red Currant Sauce, Purple Mashed Potatoes and Sautéed Arugula with Pine Nuts.*
- ✧ *Chicken with Apples and Cream, Buttered Spaetzle and Spinach with Pine Nuts and Raisins.*
- ✧ *Chicken Piccata, Mandarin Orange Risotto and Sweet Peas with Prosciutto.*
- ✧ *Roast Cornish Game Hen with Plum Sauce, Trice Baked Potatoes and Orange Glazed Carrots.*

Entrées – Seafood

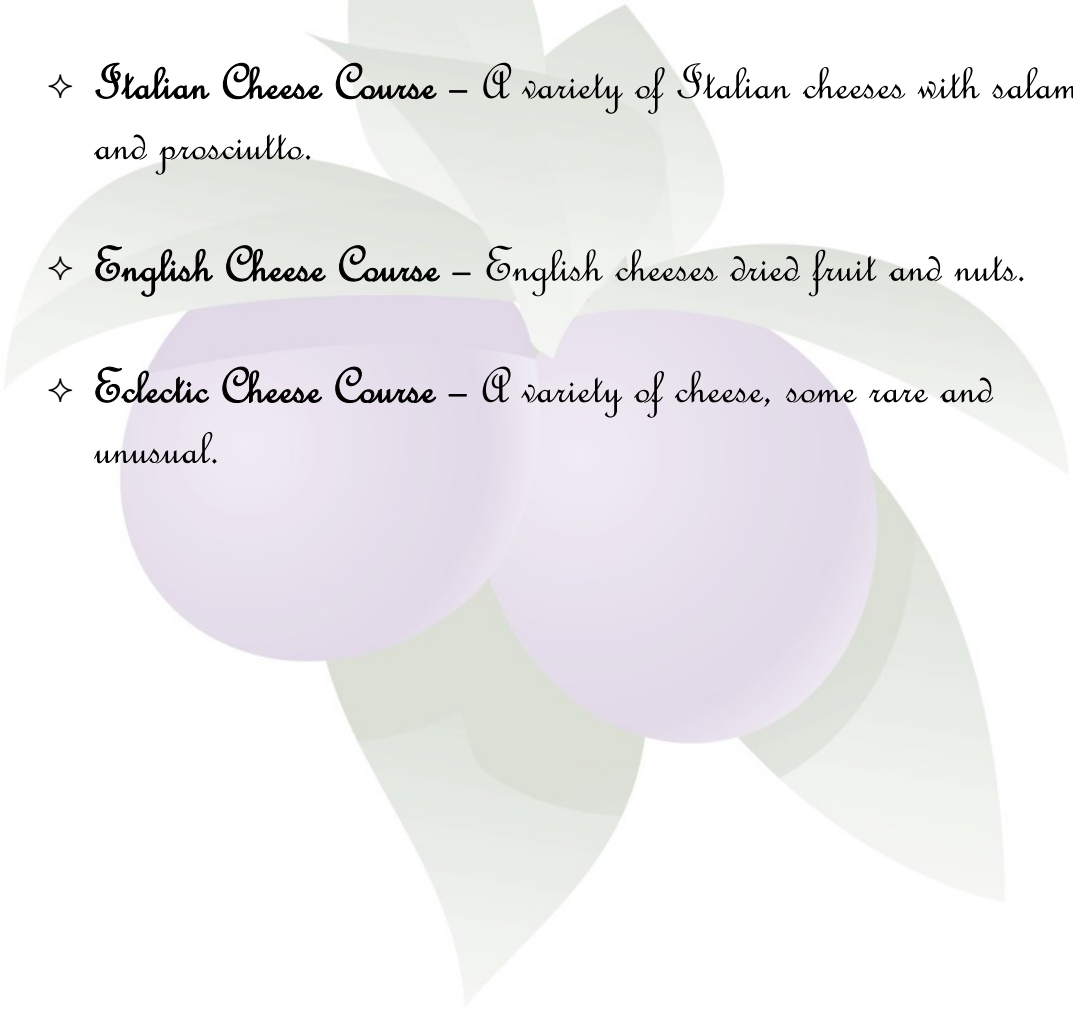
- ✧ *Spanish Paella – Made with shrimp, cod, chicken, Spanish chorizo, Bomba rice, smoked paprika, Piquillo peppers and Spanish saffron.*
- ✧ *Sea Bass with Crab, Shallot and Fennel Mage, Midnight Risotto and Grilled Asparagus Spears.*
- ✧ *Grilled Salmon with Rosemary butter, Sweet Pea Risotto and Ratatouille.*
- ✧ *Sole Vin Blanc with Steamed Potatoes and Sautéed Spinach with Pine Nuts.*
- ✧ *Orange-Mustard Glazed Tilapia with Lemon-Celery Citronette, Sweet Potato and Apple Gratin and Glazed Vegetables.*
- ✧ *Kalibut in Escabeche, Mashed Fried Plantains and Carrots with Onions, Rum and Raisins.*
- ✧ *Grilled Swordfish with Orange-Butter Sauce, Cauliflower Puree and Sautéed Swiss Chard with Raisins and Pine Nuts.*

Intermezzo

- ✧ *Champaign Sorbet*
- ✧ *Champagne-Citrus Sorbet*
- ✧ *Coconut-Lime Sorbet*
- ✧ *Lemoncello Sorbet*
- ✧ *Cucumber Sorbet*
- ✧ *Carrot-Orange Sorbet*
- ✧ *Cabernet Sorbet*
- ✧ *Lemon-Rosemary Sorbet*
- ✧ *Lime-Basil Sorbet*



Cheese Course

- ✧ *French Cheese Course* – A variety of French cheeses, dried fruit and nuts.
 - ✧ *Spanish Cheese Course* – Spanish cheeses served with Serrano ham and Marcona almonds
 - ✧ *Italian Cheese Course* – A variety of Italian cheeses with salami and prosciutto.
 - ✧ *English Cheese Course* – English cheeses dried fruit and nuts.
 - ✧ *Eclectic Cheese Course* – A variety of cheese, some rare and unusual.
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Desserts

- ✧ *Crème Brûlée* – The classic French baked custard topped with caramelized sugar.
- ✧ *Orange Crème Brûlée* – A delicious and refreshing variation on the classic.
- ✧ *Semi-Freddo Martini* – Soft-frozen custard made from Mascarpone cheese flavored with espresso and served over flourless chocolate cake in a martini glass.
- ✧ *Wine-Poached Pear with Handmade French Vanilla Ice Cream* – Pear poached in spiced wine and served warm with vanilla ice cream.
- ✧ *Banana Foster Served over Homemade French Vanilla Ice Cream* – The classic dessert from New Orleans. Bananas in a caramel sauce with banana liqueur and rum then flamed. Flambé!
- ✧ *Chocolate Pots De Crème with Chantilly Cream* – Rich baked chocolate pudding topped with sweetened whipping cream.
- ✧ *Cannoli* – The classic Italian sweet ricotta filled pastry.
- ✧ *Baked Apple Crostata with Handmade French Vanilla Ice Cream* – Rustic apple pie served warm with vanilla ice cream.
- ✧ *Cream Cheese Bavarian with Fruit Compote* – Bavarian cream topped with fruit compote and toasted sliced almonds.

- ✧ *Tiramisu* – The classic Italian pastry made with coffee flavored Mascarpone cheese.
- ✧ *Panna Cotta with Blackberry Sauce* – A creamy Italian custard topped with sauce made from fresh blackberries. *Delizioso!*
- ✧ *Brownie Cherry Cheesecake Ice Cream Sandwich* – Cheesecake ice cream served between slices of cream cheese brownies and topped with whipping cream and cherries.
- ✧ *Figs in Port Wine with Honey Ice Cream and Sesame Tuile* – Poached figs served with Honey Ice Cream and Sesame Tuile cookie.

