

Windy Plum Farms



Seasonal Spring In-Home Dining Menu

First Course

Asparagus, Fingerling Potato, and Goat Cheese Pizza

Homemade pizza crust topped with sliced potatoes, asparagus spears, goat cheese, parmesan cheese, olive and garlic (1 pizza serves 2).

Gorgonzola and Leek Crème Brûlée

A creamy custard made with Gorgonzola and sweet leeks topped with caramelized sugar.

Second Course

Cream of Arugula Soup with Spring Herb Gremolata

Creamy yet peppery, this soup is garnished with spring Gremolata – a combination of lemon, parsley, garlic and tarragon.

Spring Greens with Orange-Fennel Vinaigrette

Assorted spring greens tossed with a light fennel and orange vinaigrette.

Main Course

Rack of Spring Lamb or Herb Crusted Beef Tenderloin Roast with Rosemary Reduction Sauce and Roasted Baby New Potatoes, Fennel, Garlic and Asparagus

Tender roasted rack of spring lamb served with a rosemary and wine reduction sauce and crisp roasted vegetables.

Gilled Salmon with Cucumber Dill Sauce, Potato Gnocchi with Spring Peas and Prosciutto

Grill Salmon filet served with a creamy dill sauce, little potato dumplings and sweet spring peas garnished with prosciutto.

Braised Tagine-Style Chicken with Spring Vegetables and Orange Couscous

Chicken braised with lemon, garlic, mint, dill and spiced served with artichokes, fennel and carrots on a bed of orange-scented couscous pasta.

Dessert

Rhubarb Fool

Rhubarb Compote, Orange Pastry Cream, Whipped Cream and Candied Rhubarb Strips

Mint-Chocolate Truffle Ice Cream with Chocolate and Mint Sauces

Slices of homemade French vanilla Ice Cream dotted with mint chocolate truffles and served with two sauce.

To Order: For four courses, select one first, second, main and dessert course. For tasting menu, select two main courses and one dessert. All other first and second course items are included in the tasting menu in addition to strawberry sorbet served between the first and second main courses.

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