



Chef Brittany Baldwin
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Winter

Hors D'oeuvres

Duck Rillettes Served Warm With Herbed Gougère (Gruyere Cream Puffs)

Duck Confit, Frisee And Cherry Chutney Crostini

Crostini With Warm Pear Slices, Brie And Toasted Pine Nuts

Slices Of 12 Month Manchego With Honey Brown Butter Sauce

Sweet Potato Cakes With Cranberries And Sour Cream

Crostini With Pear And Fig Jam Topped With Shaved Pecorino

Salmon Cakes With Remoulade

Corn Cakes With Black Olive, Red Pepper Relish And Basil Vinaigrette (Summery)

Dungeness Crab Cakes With Lemon Aioli

Kobe Flank Steak Bruschetta With Arugula, Red Onion Jam, Stilton

Appetizer/Soup/Salad

Dungeness Crab Soufflé With Salad

Crab Stuffed Calamari With Romesco, Roasted Fingerling Disks And Frisee

Winter Vegetable Vol Au Vent

Squash Soup With Chestnut Ravioli, Winter Spiced Crème Fraiche And Fried Sage Leaves

Crab Chowder With Blue Potatoes, Mushrooms And Bacon

Salad Of Endives With Crispy Potatoes, Basil, Dijon, Pancetta And Poached Egg

Lettuce Pink Lady Apple, Aged Gouda, Pomegranate, Walnuts, Mustard Seed Vinaigrette

Beets Greens, Blue Cheese, Marcona Almond Brittle, Vinaigrette

Linda Crab Cake Salad With Avocado, Grapefruit, Red Onion And Ginger-Lime Vinaigrette

Rocket With Marinated Beets, Mint, And Ricotta Salata

Mixed Greens With Blue Cheese And Pear Turnover

Entree

Herb Roasted Leg Of Lamb With Crispy Leeks Served With Parsnip Cake And Brussel Sprouts With Pistachios

Halibut With Beurre Blanc, Roasted Cauliflower With Parmesan And Thyme, Garlicky Spinach And Hazelnut, Chive, Meyer Lemon Gremolata

Rack Of Lamb With Mustard Crust Served With Parsnip Leek Gratin, Roasted Chipollini Onions And Baby Artichokes

Boneless Quail With Marsala Pan Sauce Stuffed With Chestnuts And Chanterelles, Served With Herbed Potato Cake, Crispy Butternut Squash (Cubes) And Watercress

Juniper Braised Venison Served With Spaghetti Squash With Brown Sugar And Hazelnuts And Braised Cabbage With Bacon And Pecans

Braised Beef Or Boar (Short Ribs, Beef Or Lamb Shank, Pot Roast Or Lamb Shoulder) With Yukon Gold Gnocchi, Roasted Chipollini Onions And Rapini

Roasted Duck Breast, Quail Or Pork Loin With Cherry Cabernet Sauce Served With Mashers And Brussels Sprout And Duck Confit Ragout

Leek And Herb Crusted Rack Of Lamb With Truffle-Root Vegetable Gratin, Wild Mushrooms And Braised Chipollini Onions

Boneless Lamb Porterhouse With Mushroom Crust Seared In Caul Fat, Served With Red Wine Glace De Viande, Chipollini Onion Gratin, Garlicky Brussel Sprouts And Chanterelles

Porterhouse With Green Peppercorn Cream, Leek Scented Mashed Potatoes And Sprouts With Pistachios

Roast Pork Loin With Sweet Potato Gnocchi, Braised Red Cabbage And Apple Brandy-Cranberry Demi Glace

Dessert

Bittersweet Chocolate Cream Puffs Stuffed With Mocha Cream, Topped With Caramel

Apple And Sour Cherry Tart With Crème Fraiche

Bittersweet Chocolate Soufflé With Salted Marcona Almond Brittle, Cocoa Nibs And Cream

Crème Brule With Almond Lace Cookie (Pumpkin, Chocolate, Vanilla, Lavender, Meyer Lemon, Orange, Etc)

Chocolate Tart With Coffee Bean Ice Cream And Chocolate Sauce

Apple Cranberry Cobbler With Homemade Hazelnut Ice Cream

Baked Seckle Pears With Champagne Sabayon Pistachios/Hazelnuts Or Salted Marconas

Bittersweet Chocolate And Cherry Bread Pudding Served With Frangelico Cream And Shaved Chocolate