



Fall 2018

Appetizers

Grilled Shrimp Skewers (GF)
Avocado Puree

Selection of Murray's' Spreads (V)
White Bean & Rosemary Dip | Caramelized French Onion | Pimento Cheese

Baked Hummus
Roasted Red Peppers | Feta | Grilled Baguette

Smoked Salmon Rillettes
Cucumber | Lemon-Chive Aioli

Tarte Flambée
Fromage Blanc | Lardons | Onion

Brie en Croute
Brie Fermier | Cranberry Relish | Served warm

Salads

Kale Caesar Salad (V)
Radishes | Grana Padano | Croutons

Waldorf Salad (V)
Apples | Walnuts | Celery | 1924 Blue Cheese

Mixed Greens Salad (V)
Manchego | Almonds | Quince | Sherry Vinaigrette

Roasted and Raw Brussels
Apples | Roomano Cheese | Bacon | Pecans | Maple-Dijon Vinaigrette

Entrees

Classic Mac and Cheese (V)
Three Cheese Blend | Herbed Breadcrumbs

Salmon
Lemon-Parmigiano Crust | Brussels Sprouts

Seared Hanger Steak
Red Wine-Shallot Jus | Crispy Leeks

Pan Roasted Duck Breast
Glazed Turnips | Cranberries

Braised Chicken
Wilted Mustard Greens | Grapes

Root Vegetable Shepherd's Pie (Vegan)
Seasonal Root Vegetables | Mushrooms | Thyme

Sides

Roasted Potatoes (V)
Grana Padano | Rosemary | Lemon

Broccolini (V)
Black Truffle Vinaigrette | Crème Fraîche

Delicata Squash (V, GF)
Brown Butter | Sage | Pepitas

Cauliflower Gratin (V)
Manchego | Marcona Almonds | Sultanas

Desserts

Black Forest Cake
Chocolate | Cherries

Vanilla Panna Cotta
White Wine | Vanilla Poached Pears

Sweet Potato Pie
Pecans | Marshmallow Cream



Summer 2018

Appetizers

Grilled Shrimp Skewers (GF)

Avocado Puree

Selection of Murray's' Spreads (V)

Eggplant Caponata | Spinach | Basil-Artichoke

Prosciutto-Wrapped Melon (GF)

Saba

Murray's Burrata (V)

Peperonata-Marinated Peppers | Baguette

Marinated Tomato Tartines (V)

Whipped Ricotta | Basil | Capezzana Olive Oil

Fried Okra (V)

Ranch Dipping Sauce

Salads

Roasted & Raw Summer Squash (V, GF)

Feta | Almonds | Mint | Saffron Vinaigrette

Bibb Lettuces (V)

Radishes | Paprika Croutons | Fine Herbs | Buttermilk Ranch

Cucumber Salad (GF)

Greenmarket Cucumbers | Smoked Salmon | Hard-Boiled Egg | Dill-Yogurt Dressing

Panzanella (Vegan)

Fresh Tomatoes | Cucumbers | Red Onion | Herbs | Torn Bread

Entrees

Seared Hanger Steak

Sauce Charon | Blistered Shishito Peppers

Fried Chicken

Hot Honey

Ratatouille (V, GF)

Eggplant | Tomatoes | Summer Squash | Cous Cous

Bacon-Wrapped Pork Tenderloin (GF)

Grilled Peaches | Pickled Peppers

Clam Bake (GF)

Corn | Andouille | Potatoes | Shrimp

Classic Mac & Cheese (V)

Secret Blend of Three Cheeses | Herbed Breadcrumbs

Sides

Creamed Corn (V, GF)

Parmigiano | Calabrian Chile

Baked Eggplant (V, GF)

Buffalo Mozzarella | Tomato Sauce | Basil

Potato Salad (V, GF)

Charred Scallion Aioli | Pickled Peppers

Grilled Long Beans (Vegan, GF)

Garlic Scapes | Lemon-Thyme Vinaigrette

Desserts

S'Mores Pie

Marshmallows | Chocolate Cream

Blackberry Cobbler (V)

Whipped Cream

Pineapple Upside Down Cake (V)



SPRING 2018 MENU

APPETIZERS

Fried Artichokes

Mint and Meyer Lemon Aioli | Parmesan

Prosciutto Wrapped Asparagus

Saba

Radishes

Assortment of Cultured Butters | Fleur de Sel

Chicken Liver Mousse

Caramelized Shallot | Pickled Rhubarb | Toast Points

Grilled Shrimp Skewers

Avocado Puree

Green Peas and Ham Savory Cheesecake

Feta | Watercress

Selection of Murray's Spreads

Fava Bean Hummus | Basil Artichoke | Spinach

SALADS

White Wine Braised Spring Onions

Arugula | Westfield Farm's Capri | Walnut-Balsamic Vinaigrette

Snow and Snap Peas

Romaine | Candied Meyer Lemon | Egg | Marcona Almonds | Tahini Dressing

Bibb Lettuces

Radishes | Paprika Croutons | Fines Herbs | Buttermilk Ranch

Roasted and Raw Carrots

Sunflower Seeds and Sprouts | Whipped Ricotta | Honey Mustard

SIDES

Grilled Asparagus

Gribiche Sauce (egg based) | Hazelnuts

Boiled New Potatoes

Pickled Mustard Seeds | Tarragon Chimichurri

Creamed Spinach

Herbed Breadcrumbs

Roasted Carrots

Black Garlic-Ginger Vinaigrette | Cilantro, Cashews

ENTRÉES

Baked Orzo Primavera

Asparagus | Peas | Spring Onion | Ricotta | Oregano

Seared Hanger Steak

Paloise Mint Sauce | Fried Leeks

Roasted Chicken

Foie Gras and Madiera Sauce | Spring Mushrooms

Poached Salmon

Green Garlic Broth

Grilled Lamb Chops

Farro | Arugula-Mint Pesto

Classic Mac & Cheese

Secret Blend of Three Cheeses | Crispy Breadcrumbs

DESSERTS

Murray's Classic Cheesecake

Pecan Crust

Olive Oil Cake

Poached Strawberries | Chantilly Cream

Rhubarb Hand Pies

Whipped Crème Fraiche