



## Early Spring Menu 2010

*Available Thursday March 11<sup>th</sup> through Sunday April 18th*

### From our Deli Case

*Beet and Carrot Salad with Soy Ginger Vinaigrette and Toasted Sesame Seeds*

*Butternut Squash and Cauliflower with Coconut Milk Curry and Cashews*

*Rancho Gordo Heirloom Bean Salad with Braised Baby Artichokes and Fennel*

*Grilled California Asparagus with Toasted Pine Nuts and Shaved Fulvi Pecorino Cheese*

*Orecchiette Pasta with Grilled Broccoli Rabe, Chili Flakes & Garlic-Anchovy Vinaigrette*

*Butternut Squash-Portobello Mushroom Napoleon with Chermoula Sauce*

*Spicy Chickpea Salad with Chayote Squash, Kale and Ginger Marinated Tofu*

*Slow Roasted Heritage Pork Belly Served with Citrus-Sundried Olive Gremolata*

### From our Self-Service Case

*Cream of Asparagus with Bacon and Preserved Meyer Lemon*

*Mediterranean Couscous with Fennel and Feta Cheese and Curry Vinaigrette*

*Braised Artichoke and Green Garlic Risotto with Parmigiano Reggiano Cheese*

*Tunisian Cabbage Rolls Stuffed with Pozzi Ranch Lamb, served with Marinara Sauce and Almond Rice Pilaf*

*Riesling Poached Rock Cod with Green Lentils & Meyer Lemon Butter Roasted Spring Vegetables*

### From our Bakeshop

*Carrot Cake with Cream Cheese Frosting (No Nuts!)*

*Coconut Cream Pie with a Graham Cracker Crust*