

CRESCENDO

D I N I N G

MENU

Salads

Rotating selection of:

Caesar Salad

Creamy Caesar dressing, freshly shaved Parmigiano Reggiano, chopped romaine hearts, and house made garlic baguette croutons

Caprese Salad

Fresh mozzarella ciliquine balls tossed with heirloom cherry tomatoes, fresh basil leaves, olive oil, seasoned with salt & pepper drizzled with balsamic glaze

Cobb Salad

Combination of Iceberg & crisp Romaine lettuce topped with cherry tomatoes, red onion, bacon, diced chicken, hard boiled eggs, avocado, crumbled bleu cheese, and ranch dressing

Mixed Greens Strawberry Salad (GF, VG)

Medley of mixed greens, sweet strawberries, sliced cucumbers and Mandarin oranges accompanied with a house made balsamic vinaigrette

Cheese & Charcuterie

Curated selection of foreign and domestic cheeses featuring Cheddar, Brie and Creamy Dill Havarti served with red grape clusters and house made flatbread

revolving selection of cured meats to include Hot Capocollo, Prosciutto and Hot Soppressata accompanied with a selection of roasted vegetables, marinated olives and house made flatbread

Sides

Caprese Salad (GF)

Ciliquine mozzarella, heirloom cherry tomatoes tossed in olive oil, fresh basil, and balsamic glaze

House Made Flatbread (V)

Toasted lavash brushed with extra virgin olive oil

House Marinated Olives (GF, V)

Roasted Vegetable Platter (GF, V)

Char roasted summer squashes, hand peeled carrots, heirloom tomatoes and broccolini with extra virgin olive oil

Assorted Rolls (V)

Brioche, Poppy Seed, Sesame Seed Whipped Butter

Sides

Rotating selection of:

Baked Harissa Vegetables (GF, V)

Medley of hand peeled carrots, sweet baby bell peppers, broccolini, cauliflower florets, brussels sprouts and green onion tossed with hariss paste abd baked until tender

Fresh Herb Mashed Potatoes

Russett potatoes seasoned with butter and fresh herbs

Haricots Verts

French-style green beans steamed with extra virgin olive oil and julienne red peppers

Lemon Herb Rice Pilaf

Long grain rice sauteed in olive oil slightly toasted then simmered in a vegetable broth until light and fluffy. Finished with lemon juice, parsley, salt & pepper to taste

Pesto Roasted Cauliflower (GF, V)

Cauliflower florets roasted and garnished with pesto sauce and blistered cherry heirloom tomatoes

Roasted Summer Vegetable Medley (GF, V)

Summer Squashes, red onion, asparagus, broccoli florets, peppers, and cherry heirloom tomatoes tossed with olive oil, italian seasonings and balsami vinegar

Rosemary Fingerling Potatoes (GF, V)

Rainbow fingerling potatoes roasted and garnished with fresh herbs

Sides

Rotating selection of:

Cavatappi Broccoli Alfredo (V)

Cavatappi pasta and sautéed broccoli florets tossed with cheesy Alfredo sauce

Classic Penne Sauté

Penne pasta with pepeprs, onions, sweet Italian sausage finished with a traditional Marinara sauce

Fusilli Wheat Primavera (V)

Wheat spiral shaped pasta sautéed with olive oil, broccoli, carrots, peppers, spinache, and mushrooms in a Marinara sauce

Mushroom Medley Stir-Fry (V)

Medley of Shitake, Portobello and button mushrooms sauteed with carrots, baby corn, green onions, peppers, spinach, and noodles tossed in a light Asian brown sauce

Entrée

Rotating selection of:

Honey Lemon Butter Salmon Filet

Fresh salmon filets seasoned with fresh dill, thyme & parsley brushed with a delicate honey butter and lemon glaze

Pesto Chicken with Bruschetta Topping

House Brine Chicken Breast with Italian Seasonings, seared and roasted, topped with pesto sauce and bruschetta topping garnished with balsamic glaze

Red Wine Braised Beef Brisket (GF)

Beef Brisket seasoned with a spice mixture, braised with red wine served with horseradish cream

Seared Garlic Herb Chicken Breast (GF)

House Brine Chicken Breast, seared and roasted topped with a Lemon Beurre Blanc Sauce

Summer BBQ Braised Beef Brisket

Beef Brisket rubbed with a spice seasoning mix, braised and served with a summer BBQ sauce

Dessert

Rotating selection of:

Black Cherry Ricotta Cheesecake

Rich, creamy New York style cheesecake garnished with a black cherry filling

Chocolate Ganache-Filled Bundt Cake

Individual chocolate cake filled with a rich chocolate ganache filling

Farm Fresh Fruit Salad (V)

Seasonal selection of locally sourced melons garnished with seasonal berries

Red Velvet Cake

Three layers of thin red velvet cake sandwiched between alyers of sweet, whipped cream

Strawberry Shortcake

Layers of thin white cake sandwiched between layers of sweet, whipped cream and strawberry glaze

Tiramisu Cake

Layers of sponge cake soaked in coffee syrup with a creamy mascarpone filling topped with cocoa powder


crescendo

GIFT OF ROBERT & NANETTE ZAKIAN