

Ashley Cook Sample Menu

Breakfast

All breakfasts served with fruit platter & a sweet treat

Avocado toast on homemade sourdough with poached eggs and fresh herbs
Huevos rancheros with chorizo, fried eggs & fresh salsa
Cheddar jalapeno waffle with chipotle butter, heirloom tomatoes, bacon, arugula, a fried egg & chipotle cinnamon syrup
Homemade bagels with pesto, mozzarella, scrambled eggs and bacon
Middle Eastern shakshuka topped with feta and avocado and a side of warm naan
Eggs benedict | original, royale, or florentine

Sweet Treats

Lemon ricotta pancakes
Chai cinnamon rolls
Homemade almond biscottis
Stuffed french toast
Blood orange loaf

Lunch

Mediterranean orzo salad with Greek meatballs and homemade pita
Vietnamese soba noodle salad with miso glazed seabass
Caribbean mahi tacos with mango salsa and a side of mexican street corn
Chimichurri steak with grilled vegetables and pearl couscous salad
Fresh ahi tuna poke bowl with a sweet chermoula sauce
Louisiana shrimp & crab boil with a side of cheddar jalapeno cornbread

Appetizer

Burrata, citrus & fennel salad
Arancini balls
Garlic & white wine mussels with fresh focaccia
Gazpacho with pastry crisp & herb whipped feta
Fresh fish crudo
Creole crab cakes with homemade remoulade

Dinner

Italian Cioppino with an olive gremolata, roasted vegetables & fresh focaccia
Bacon wrapped scallops, broccolini & a smoky corn puree
Homemade fettuccine with red wine braised short rib ragu
Louisiana shrimp & andouille grits with roasted okra and a BBQ beurre blanc
Crispy duck with sweet potato puree, greens beans and a cherry port reduction
Caribbean lobster tail with potato pave, roasted cherry tomatoes, asparagus, & a garlic thyme butter

Dessert

Rich chocolate tart
Key lime pie with Italian meringue
Sumac strawberry cheesecake
Tiramisu crepe cake
Pistachio tart with whipped raspberry ganache
Praline mille-feuille