

# Sides

FULL SERVICE

## YEAR ROUND CLASSICS

farro salad, herb pistou, seasonal roasted vegetables

rosemary and confit garlic fingerling potatoes

potato leek gratin

wild mushrooms

shwarma spiced -or- roasted, zhug

creamy polenta

smoked gouda, chili oil -or- preserved lemon, thyme gremolata

roasted carrots

chermoula -or- 5 spice, toasted almonds

green beans, honey garlic

coconut rice pilaf

lemon and oregano roasted potatoes

roasted brussels sprouts

maple pancetta -or- honey balsamic

broccolini with garlic and chili

charred eggplant, tahini, pine nuts, raisins

couscous, caramelized onions, pistachio

whipped potatoes

chives, creme fraiche -or- brown butter

# Sides

FULL SERVICE

## WINTER/FALL

romanesco cauliflower, almond, brown butter  
mashed sweet potatoes  
tri color cauliflower, miso glaze  
creamed kale, crispy shallots  
winter squash, za'atar  
braised collard greens, bacon  
glazed turnips, turnip tops  
brown butter cauliflower puree

## SPRING/SUMMER

tomato and olive chutney, creamy polenta  
snap peas & radishes, garlic, lemon zest, labneh  
zucchini fritters, herb creme fraiche  
coleslaw, garlic aioli, carrots, horseradish  
roasted potato salad  
creamy corn, tarragon  
asparagus, romesco, confit garlic oil  
crispy baby artichokes, arugula, sundried tomato, garlic lemon aioli