

SHANNON HUGHE
CHATEAU FROLIC MENU



First Course

Moroccan Tagine with Pearl couscous. Orange and Mint salad.

Chicken
All Vegetable
Fish and vegetable

Potato, Grilled artichoke and eggplant Galette. Little Gem Salad Dijon Vinigrette.
(can also add chicken to this)

A gratin of Roasted Vegetables layered with Polenta and Asiago.
(salad of your choice)

Corn and Black Bean Chili Rellenos with Pine Nut Crema.
Butternut Squash Salsa Avocado Salad with Lime Cilantro Vinaigrette

Dungeness Crab Cakes with Ginger and Scallions.
Green Curry Aioli. (depends on availability)

Tomales Bay Oysters with Yuzu Chili Mignonette.
Yuzu Tobiko

Brie and Fig Chutney in Pastry

Chorizo Goat Cheese Empanadas Salsa Verde.

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Entrées

Paella (with or without seafood, chicken is also an option) Shaved Fennel Salad.

Wild Salmon and Clam Stew with new potatoes , Guancaile Fresh Thyme and corn.

Wild Mushroom Lasagna (Golden Chanterelles)

Slow Cooked Pork Shoulder with Local foraged Wild Mushrooms Fried Sage Leaves.

Roasted Pork Tenderloin Roasted Butternut Squash Salsa Pomegranate Mojo De Ajo.

Roasted Chicken with Thyme and pan gravy.

Braised Beef Short Ribs in Red Wine.

Boulliabasse Brandade or Cioppino.

Roasted Summer Vegetables/Polenta/Asiago Lasagna.

Galette of Artichoke, Eggplant (chicken) and mushroom.

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Sides and veggies

Yukon Gold Chive Mash Potato.

Polenta.

Heirloom White Beans.

Smashed Baby Creamer Potatoes.

Black Beans scented with Cumin and Lime.

Balsamic Roasted Brussel Sprouts.

Roasted Winter Squashesnulla facilisi.

Braised Greens

Braised Brocolini

Braised Green Beans

Roasted Asparagus

Winter Greens with Pomegranate

Champagne Vinigrette Or

Beet Salad on Arugula with Goat Cheese