



Shultz & Ficher

Corporate Dinner Menu Fall 2022

Choice of 2-3 Sides and 1-2 Entrees | starts at \$75 per person

SIDES

- Parmesan Polenta Fries | confit garlic aioli
- Kale Caesar Salad | fall chicories + herbed croutons
- Miso Glazed Carrots | toasted sesame seeds + scallions
- Basmati Rice | za'atar + fried shallot
- Winter Squash Agrodulce | sweet + sour glaze
- Lentil, Quinoa and Fennel Salad | radicchio + shallot dijon vinaigrette
- Crispy Potatoes | zhug + fried herbs
- Charred Brussels Sprouts | spicy jalapeno honey

MAINS

- Thrice Roasted Chicken | red pepper harissa + charred lemon
- Baharat Spiced Lamb Neck | cilantro + chile yogurt
- Roasted Beef Tenderloin | creamy mustard sauce
- Oven Baked Salmon | lemon herb marinade
- Sous Vide Short Rib | red wine + chile

DESSERT

- Devils Food Chocolate Cake | chocolate frosting
- Gateau Basque | mixed fruit preserves + sweet cream
- Orange Honey Cake | roasted stone fruits
- Chocolate Olive Oil Cake | mascarpone + red wine poached plums

