



ISLAND COOKING CO.
BY DEB NOLAN

SAMPLE FALL MENU

STARTERS

Westcott Oysters Saffron-Citrus-Pepper Butter

Chorizo Stuffed Bacon Wrapped Dates

Cambazola, Fig, and Date Crostini Citrus Jam on Currant Toasts

PLATED SALAD

Fall Salad baby spinach, arugula, bacon, crispy fried shallots, apples slices, maple, balsamic dressing and crumbled bleu cheese

DINNER

Cast Iron Roast Chicken curry, mixed herbs and chili flakes

Maple-Cider Seared Pork Tenderloin allspice, thyme, garlic and apple compote

Wild Gulf Shrimp basted with black garlic butter and fennel fronds

Roasted Rack of Lamb Kalamata olives, capers, garlic, Italian parsley, pine nuts, and fresh breadcrumbs, Island Plum Chutney

Crispy Potatoes skillet fried vinegar and grainy mustard

Delicata and Acorn Squash cumin and cinnamon

Roasted Carrots and Parsnips coriander, pistachios and lemon

Roasted Thyme and Garlic Beets pomegranate molasses and honey glaze

DESSERT

Caramelized Pear Chocolate Gingerbread Cake with Lopez Island Cinnamon Ice Cream