

Winter Menu
Fine Dining Solutions
The Epicurean Solution to DC Metro Chef Services
Phone: 703-869-1242
Fax: 703-997-7372
Website: www.finediningsolutions.com

Soup

Crème of Mushroom
with Fried Shiitakes

French Onion Gratin Gruyère
Baguette Slices

Roasted Garlic Soup
with Mushroom-Onion Tartlette

Four-Squash & Three Bean Veggie Chili

Lentil Soup
with Sautéed Mirepoix Garnish

Sweet Potato Bisque
with Orange Segments & Honey Yogurt
Dressing

Hearty Clam Chowder
with Potato, Bacon & Red Peppers

Beef

Seared Beef Filet
with Chestnut-Potato Puree, Brussels
Sprouts with Butternut Squash Garnish

Cabernet Braised Short Ribs
on Parsnip Purée with Glazed Carrots &
Reduction Sauce

Pan Seared T-Bone
with Zucchini Parmesan Trifle & Tomato-
Basil Chutney Garnish

Carrot & Spinach Stuffed Flank Steak
with Roasted Asparagus Bundles, Herb
Stuffing & Rosemary Pan Sauce

Pan Seared Veal Chop
with Balsamic Braised Red Cabbage,
Mushroom Pavé & Gorgonzola Sauce

Chimichurri Beef Hanger Steak
with Spicy Chipotle Aioli, Sautéed Swiss
Chard & Yucca Fries

Seared Veal Tenderloin
with Fava Bean Fricassee, Sautéed Morels
with Thyme & Pan Sauce

Salad

Roasted Beet Salad
Bitter Greens with Walnut-Gorgonzola
Emulsion

Granny Smith Waldorf Salad
with Lemon Aioli

Arugula & Roquefort Salad
with Spiced Roasted Walnuts

Duck Confit Salad
with Spinach, Brie, Cranberries, and
Almonds with OJ Vinaigrette & Port
Wine Reduction

Fish

Butter Sautéed Dover Sole
with Fennel Cocotte Compote & Fennel-
Anise Moussilline

Seared Scallops
"Quick" Cassoulet with Duck Confit &
Duck Sausage

Lump Crab Meat Lasagne
with Béchamel, Buttered Breadcrumbs &
Toasted Pine Nuts

Tuna Nicoise

Roasted Sea Bass
with Pesto Mashed Potatoes, Herb Stuffed
& Baked Manila Clams & Tomato
Concassé Garnish

Broiled Monkfish
over Cauliflower Puree in Fennel Broth
with Tomato, Olive & Herb Garnish

Baked Halibut in Saffron-Tomato Broth
with Littleneck Clams, Cocotte Potatoes &
Italian Sausage

Appetizers

Demiglace Braised Leeks
with Stilton & Pan Sauce

Cognac Infused Chicken Liver Pâté
with Mission Figs & Walnuts

Herbed Wild Mushroom Tart
with Gruyère & Caramelized Onions

Pear Napoleon
with Porcini Mushrooms, Artichokes &
Honey-Thyme Dressing

Lamb

Slow Cooked Indian Curry Gosht
with Pumpkin & Whole Wheat Couscous

Calabria Style Chop
with Tomatoes, Peppers & Olives

Mint Pesto Crusted Half Rack
with Goat Cheese Gratin & Pomegranate
Reduction Sauce

Braised Shanks
with Herbs de Provence on White Bean
Purée & Garlic Toasted Baguette

Lamb Double Chops
atop Fulsilli with Eggplant, Pine Nuts,
Currants & Capers

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Pasta

Pear Risotto
with Fontina Cheese

Fresh Fettuccine with Butternut Squash-
Mascarpone Sauce
with Shiitake Mushrooms, Bacon & Fried
Shallot "Rings"

Duck Confit Tortellini in Wild Mushroom
Consommé
with Celeriac, Carrots & Caramelized
Onions

Whole Wheat Fresh Fettuccine
with Brussels Spouts & Bacon

Fulsilli
with Shrimp in Orange-Red Wine Butter
Sauce

Pork

Honey Glazed Pork Loin Chop
with Two-Tone "Yam & Yukon" Potato
Puree & Butter-Chive Green Beans

Butterflied Pork Chop
with Rosemary-Garlic Roasted Fingerlings,
Asparagus-Shiitake Ragout & Herb Pan
Sauce

Seared Pork Tenderloin
with Nutmeg Spaetzle, Swiss Chard &
Morel Cream Sauce

Apple & Herb Stuffed Pork Tenderloin
with Braised Endive, Sugar Snap Peas &
Herb Jus

Poultry

Wild Mushroom & Herb Stuffed Game Hen
with Sautéed Spinach, Baby Glazed
Turnips & Herb Jus

Pan-Seared Five-Spice Dusted Duck Breast
with Root Vegetable Curry & Jasmine Rice
with Toasted Almonds

Pomegranate Glazed Turkey Breasts
with Pistachios-Dried Bread Pudding,
Gingered Carrot Purée & Minted Dressing

Paella Chicken Breast Roulade
with Roasted Fennel, Garlic Toasted
Chickpeas & Saffron Crème Sauce

Squash, Bacon & Apple Stuffed Chicken
Breast
with Brussels Sprouts, Butternut Squash
Puree & Fall Spiced Jus

Vegetarian

Ratatouille Stuffed Zucchini

Sautéed Mushroom Filo Bundles
with Sautéed Spaghetti Squash with Arugula Pesto

Quick Braised Veggies
with Herbed Goat Cheese Garnish

Jeweled Pilaf
with Oranges Cranberries & Pomegranate Reduction

Stuffed Acorn Squash Ringlets
with Wild Mushroom, Cranberries & Hazelnuts

Eggplant "Lasagne" Rolls
with Roasted Vegetable Tomato Sauce

Dessert

Apple Cinnamon Roulade
with Toffee Crumble Topping

"Triple Tall" Carrot Cake
with Cream Cheese Frosting

Pear & Almond Puff Pastry Tart

Pumpkin Crème Brulée

Pomegranate Gelée

Chocolate Cognac Mousse

Sweet Potato Soufflé

Orange-Grand Marinier Soufflé

Caramel Dipped Apples with Cinnamon
Crumble Topping

Slivered Apple & Pear Trifle with
Pumpkin Crème Patisserie

"Pumpkin Pie" Infused Bread Pudding

Traditional Apple Pie

Apple Cinnamon Bread Pudding with
Caramel Syrup

Pumpkin Spice Ice Cream

Pomegranate Sorbet

Coffee Ice Cream

Fine Dining Solutions is licensed, insured, food safety management certified.

Chef Shanna Follansbee member in good standing of the Women Chefs' & Restaurateurs' (WCR – www.womenchefs.org), the American Personal Chef Association (APCA – www.personalchef.com) as well as a member of the APCA Mid-Atlantic Chapter and a volunteer local exchange coordinator for WCR. Chef Shanna teaches cooking classes at several locations including the beautiful HADCO (www.hadco.net) kitchen (Dulles, VA) for The Cooking Experience (www.cookingexperience.com), Sur La Table (www.surlatable.com) Pentagon City and the culinary school L'Academie de Cuisine (www.lacademie.com) in Bethesda and Gaithersburg, MD.

All pictures on this site are actual dishes Chef Shanna Follansbee has prepared for clients.

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