

# Starches & Signature Sides

## Chef Favorites

- **Pommes Aligoté**  
Creamy French potato purée with aged Parmesan and fresh mozzarella
  - **Loaded Buttermilk Mashed Potatoes**  
Homemade candied maple bacon, shredded cheeses, sour cream & sliced scallions
  - **Sweet Potato Soufflé**  
Cinnamon maple butter & candied pecans
  - **Creamy Charleston Cheddar Grits**  
Finished with shaved scallions and fresh cracked black pepper
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## Rice & Grain Specialties

- **Saffron Rice**  
Sundried tomatoes & fresh herbs
  - **Spanish Saffron Rice**  
The Holy Trinity, spring scallions & fine herbs
  - **Fragrant Jasmine Rice**  
Fresh lemongrass & kaffir lime
  - **Island Rice**  
Sweet chilies, golden raisins & coconut milk
  - **Duke of Orleans Creole Rice**  
Sweet onions, tomatoes & andouille sausage
  - **Rice Pilaf**  
Topped with fresh herbs
  - **Brown Rice Pilaf**  
Georgia pecans & scallions
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## Potato Creations

- **Slow Roasted Garlic & Rosemary Mashed Potatoes**
- **Rosemary Roasted Yukon Gold Potatoes**
- **Hand-Cracked Mustard & Dijon Fire-Roasted Baby Potatoes**
- **Potatoes Au Gratin**  
Parmesan cream sauce

- **Roasted Baby Potato Medley**  
Fingerling, Red Bliss, Montana Yellow, Purple & baby sweet potatoes
  - **Fire-Roasted Sweet Potatoes**  
Thai sweet chili glaze
  - **Pan-Seared Red Bliss Potato Cakes**  
Rosemary, garlic & Parmesan crust
  - **Blanched Baby Gold Potatoes**  
Melted arugula, wilted tomatoes & roasted red peppers
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## Pasta, Risotto & Polenta

- **Wild Mushroom Risotto**  
Crispy shallots
  - **Risotto with Asparagus Tips**  
Finished with Parmesan
  - **Creamy Polenta**  
Fine herbs & goat cheese mousse
  - **Mediterranean Pasta**  
Fire-roasted local spring vegetables & fine herbs
  - **Fresh Hand-Crafted Ravioli**  
Herbed ricotta, Parmesan & Asiago in heirloom tomato basil sauce
  - **Penne Pasta**  
Nona's homemade pomodoro finished with fresh basil chiffonade
  - **Linguine Aglio e Olio**  
Extra-virgin olive oil, chicken broth-caramelized garlic, crushed red pepper & shaved Parmesan
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## Hearty Beans & Legumes

- **Stewed Chickpeas**  
Tomatoes, zucchini & cilantro
- **Southwestern White Beans**  
Concassé tomato & sherry wine
- **Black Beans**  
Roasted peppers & chorizo
- **Slow-Stewed Spring Lentils**  
Garlic, sage & local andouille sausage
- **Homemade Jack Daniels & Brown Sugar Baked Beans**  
Crispy candied pork belly & caramelized onions

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## Seasonal Vegetable Sides

- **Fire-Roasted Root Vegetable Medley**  
Turnips, carrots, rutabagas & parsnips