



local · organic · fresh

Fresh Paleo Plus Menu for the week of December 17, 2018

Breakfast:

Breakfast 1: Tico Style Gallo Pinto- Paleo Costa Rican breakfast with crockpot chicken and Lundberg brown rice with roasted peppers, onions, zucchini and Latin spices, with scrambled eggs and pico de gallo (360 cal- Reg, 450 cal- Large, Allergens: Cilantro, Eggs, Raw Onion)

Breakfast 2: Paleo Stuffed Breakfast Peppers- Sweet and spicy Foodsmith style turkey sausage stuffed bell peppers with grated zucchini, and herbs, Bloomsdale spinach, scrambled egg/egg white blend, roasted yams and creamy dairy-free green chili sauce (360 cal- Regular, 450 cal- Large, Allergens: Eggs)

Breakfast 3: Venezuelan Breakfast Arepas- Paleo grain-free coconut and cassava flour arepas with Diestel turkey sausage, spinach, roasted peppers, yams, and onions, scrambled egg/egg white blend and salsa roja (360 cal- Regular, 450 cal- Large, Allergens: Eggs, Tree Nuts)

Breakfast 4: Lebanese Beef and Cauliflower Hash- Lebanese sweet spiced grass fed beef, simmered with sweet onions, winter squash and tomatoes, over roasted cauliflower and butternut hash, with scrambled 50/50 eggs, parsley, and almonds (370 cal- Regular, 450 cal- Large, Allergens: Beef, Eggs, Tree Nuts)

Breakfast 5: Holiday Gingerbread Paleo Ebelskivers- Paleo grain free protein rich Danish style baked gingerbread spiced pancakes, with almond butter, ginger rhubarb compote, and chicken apple sausage (350 cal- Regular, 440 cal- Large, Allergens: Eggs, Tree Nuts)

Breakfast 6: Mini Breakfast Meatloaves- Fresh house made Deistel turkey sausage and veggie breakfast loaf with spinach, sweet potatoes, cauliflower grits and paleo green chili gravy (360 cal- Regular, 450 cal- Large, Allergens: None)

Lunch:

Lunch 1- Eli's Chicken and Avo Caprese Salad- Roasted chicken breast with sliced tomatoes, shaved fennel, sweet peppers, radishes, sweet basil, Coke farms romaine, spinach, arugula, and Happy Boy mixed greens, garbanzo beans, avocado aioli and balsamic vinaigrette (360 cal- Regular, 470 cal- Large, Allergens: None)

Lunch 2- Carne Asada Barbacoa Salad Bowl- Grass fed carne Asada with fajita peppers and onions, tomatoes, candy cane radishes, grated carrots, black beans, Coke Farms romaine, cabbage and mixed greens, roasted butternut and creamy cumin and avocado lime dressing (370 cal- Regular, 460 cal- Large, Allergens: Beef)

Lunch 3- Paleo Pesto Shrimp and King Salmon "Alfredo"- Spice roasted Mt. Cook glacier fed King Salmon and white shrimp over zucchini Fettucine, spinach, fennel, winter squash, cherry tomatoes,

dairy free cauliflower pesto “Alfredo” and sweet basil (350 cal-Regular, 440 cal- Large, Allergens: Seafood, Shellfish)

Lunch 4- Paleo Turkey Souvlaki Salad- Grilled chili cumin and lemon marinated Diestel turkey breast, over a salad of Coke Farm’s romaine, Happy Boy baby greens, roasted yams, tomatoes, cucumbers, fennel, sweet peppers, sesame seeds and chimichurri tahini dressing (370 cal- Regular, 450 cal- Large, Allergens: Cilantro, Tree Nuts)

Lunch 5- Korean BBQ Bison Burger Bowl- Crazy delicious range fed Bison and mushroom burger with ginger and Korean Gojuchuang, with ginger Lundberg brown rice, garlic steamed broccoli, house Kim Chee and sesame ginger sriracha aioli (360 cal- Regular, 460 cal- Large, Allergens: Beef)

Lunch 6- Chef Jamie’s Seasonal Special- Culinary creativity from our farms to your table!

Dinner:

Dinner 1- Paleo Turkey Molé- Slow simmered Diestel turkey in a Paleo cashew and raw cacao mole sauce, with island spiced roasted Happy Boy zucchini, garlicky Dino kale, cinnamon yam mash and yerba buena (370 cal- Regular, 460 cal- Large, Allergens: Tree Nuts)

Dinner 2- Foodsmith Egg Roll Bowl- Ginger garlic wok fried grass fed Sun Ranch ground beef with local cabbage, carrots, zucchini, and peppers, with Paleo egg roll sauce, leaf spinach, ginger brown rice, scallions and cilantro (360 cal- Regular, 420 cal- Large, Allergens: Beef, Cilantro, Raw Onions)

Dinner 3- Commander’s Palace Bayou Gumbo- Creole style chicken and smoked chicken sausage gumbo with celery, zucchini, tomatoes, herbs and creole spices over Southern style collard greens and Lundberg dirty rice (360 cal- Regular, 470 cal- Large, Allergens: None)

Dinner 4- Afghan Lamb Korma- Tender lamb stewed in turmeric and exotic spice flavored dairy free creamy tomato and ginger curry with sweet onions, winter squash, and Savoy spinach over turmeric brown rice with mint (370 cal- Regular, 460 cal- Large, Allergens: Tree Nuts, Allergens: Lamb)

Dinner 5- Chicken Cacciatore- Classic hunter style seared chicken breast, braised with mushrooms, peppers, onions, balsamic tomatoes, winter squash, vegetable broth and herbs, with Swiss Chard and zucchini noodles (370 cal- Regular, 450 cal- Large, Allergens: None)

Dinner 6- Sweet Spiced Crockpot Carnitas- Sweet spiced pastured pork sirloin, with caramelized onions and apples, braised cabbage, and cauliflower mash (370 cal- Regular, 460 cal- Large, Allergens: Pork)