Let Us Cater Your Friday Night

with

Le Jeune Chef Friday Favorites

La Primavera: Springtime in Italy

April 2nd, 2021

Appetizer

(choose 1)

Pea & Pesto Crostini

Lightly toasted baguette slices topped with a sweet pea infused pesto sauce, roasted grape tomatoes, fresh basil, and marinated fresh mozzarella.

Pork Ragu & Polenta Bombe

Rich and flavorful pork slowly simmered in red wine, tomatoes, and fresh herbs stuffed inside creamy, cheesy polenta and fried golden brown; finished with a creamy blush sauce.

Soup

Tuscan Sausage and Kale

Lightly spiced Italian sausage simmered with fresh kale, potatoes, and tender white beans in a rich chicken broth enhanced with fresh herbs, white wine and garlic; served with a house made Italian breadstick.

Salad

Spring Vegetable Panzanella

Mixed baby greens, spinach, and crisp radicchio tossed with asparagus, radish, grape tomatoes, artichoke hearts, and scallions then finished with housemade parmesan croutons, grated parmesan cheese, and a tangy red wine vinaigrette.

Entrees

Asparagus Braciole

(choose 2 sides)

Seared and slow cooked flank steak filled with mozzarella cheese, toasted Italian breadcrumbs, parmesan cheese, sun-dried tomatoes, and tender asparagus; finished in a rich tomato sauce.

Seafood Risotto

(choose 1 side)

Tender shrimp, succulent bay scallops, and lump crab meat combined with creamy risotto, roasted peppers, zucchini, and sweet corn; finished with lemon-herb-parmesan breadcrumbs.

Pasta Primavera

(choose 1 side)

House made fettuccine tossed in a light lemon and garlic cream sauce with asparagus, artichoke hearts, spinach, roasted red peppers, red onions, and zucchini; finished with lemon-herb-parmesan breadcrumbs.

Sides

Sun-Dried Tomato and Asparagus Risotto
Italian Roasted Vegetables
Creamy Parmesan Polenta
Sweet Peas with Garlic, Roasted Tomatoes, and Fresh Basil

Dessert

Assortment of Italian Cookies

(may contain nuts)

$20/meal

(plus tax and gratuity)

Friday dinner takeout will be available for pickup between 4:30-6:30