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# FIVE SPICE

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## SAMPLE LUNCH MENU FALL 2011

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### SANDWICH LUNCH

#### *SANDWICH ASSORTMENT:*

Vidalia Onion Jam, Gruyere, Arugula

Free Range Curried Chicken Salad, Walnuts, Currants

Tarragon Shrimp Salad, Capers, Cukes

Smashed Chickpeas, Spanish Olive Tapenade, Roasted Piquillo Peppers

Grilled Chicken, Coconut-Coriander Chutney

Thick-cut Maple Bacon, Heirloom Tomatoes, Butter Lettuce

Roasted Seasonal Vegetables, Goat Cheese, Thyme

Beef, Horseradish Sauce, Arugula

Brined Turkey with Red-Pepper Pesto

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Seasonal Greenmarket Fruit

Gourmet Veggie Chips or Kettle Chips

Choice of Salad and/or Grain

Beverages

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## FULL LUNCH

### *SOUPS*

Kale and Cannellini, Italian Turkey Sausage

Curried Carrot, Coconut Milk, Lime

Creamy Caramelized Onion

White Chicken Chili, Roasted Corn and Poblano

Butternut Squash, Wild Rice, Kielbasa

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### *SALADS*

Marinated Kale, Ricotta Salata, Pine-Nut Gremolata, Honey-Lemon Vinaigrette

Orzo, Black-eyed Peas, Kalamata Olives, Feta, Lemon Zest

Thai Noodle, Sprouted Mung Beans, Sesame-Peanut Sauce

Roasted Cauliflower, White Beans, Rosemary

Beets with Walnut Gorgonzola Dressing

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## FULL LUNCH (CONTINUED)

### GRAINS

Spicy Black Bean and Pumpkin Quinoa

Lemon-Soaked Bulgar, Feta, Dill, Mint

Polenta "lasagna" with Truffled Wild Mushrooms and Sage

Wild Rice, Mixed Peppers, Golden Raisins and Toasted Almonds

Rye Berries, Pepita Pesto, Arugula

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### MAINS

Variety of Seasonal Flatbreads (e.g.):

~ *Heirloom Tomato, Fresh Mozzarella, Basil*

~ *Grilled Asparagus, Goat Cheese, Pesto*

~ *Roasted Butternut Squash, Caramelized Onions, Thyme*

Turkey Arrabiata Meatballs over Spaghetti Squash

Pepper Crusted Tuna Kebabs, Wasabi Potatoes

Smoked Brisket, Sweet and Smoky Baked Beans

Sri Lankan Lemongrass Curry, Mixed Wild Rice and Cucumber Raita

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