

# Menu

MEZZALUNA  
PERSONAL CHEF SERVICE

These are only a few of the dozens of dishes prepared by executive chef, John Paulk. If you have a family favorite, provide us with your recipe and we'll be happy to cook it for you.

*Since Mezzaluna strongly supports Portland-area farmers and sustainable foods, if you choose a Wednesday cooking day during the warmer months, we'll make every attempt to visit the Farmer's Market to purchase your produce for cooking that day.*

## Entrée Soups and Stews

### East Hampton Clam Chowder

A creamy, clam stew with lots of vegetables and just a bit of milk to finish.

### Greek Lamb Stew

Fresh rosemary and thyme enhance the rich flavor of this traditional stew made with lamb, tomatoes, and onions, finished with white wine.

### Louisiana Gumbo

Experience a little of the Bayou when you taste our famous gumbo with chicken, shrimp, and kielbasa, all simmered in a rich broth.

### Kale and White Bean Soup

Great Northern cannellini beans with smoked sausage, carrots, garlic, fresh rosemary and kale make this a healthy, and hearty entrée soup.

### Black Bean Soup with Rum

There are lots of black bean soup recipes that are sludgy and slimy. This one is NOT. It gets its kick from dark rum and a rich beef stock.

### Fresh Mushroom Soup

Made from a mélange of fresh Oregon mushrooms, sautéed shallots, and a hint of sherry, wrapped in a velvety cream sauce.

### Minestrone

This classic Italian soup made with Italian pancetta, hits the spot on a cool evening combined with a medium bodied red wine and crusty French bread.

### Chicken Noodle Soup

Forget canned soup that is loaded with sodium—this is the real thing.

### Manhattan Clam Chowder

The red kind! For those of you who aren't purists, this chowder is full of clams in a rich tomato-basil broth

### Potato-Leek Soup

A heartwarming soup full of potatoes and leeks, pureed to smooth consistency. Serve with crusty bread and creamy butter.

## Fresh Entrée Salads

### Chicken with Tabbouleh

A lovely main course salad with chunks of chicken, scallions, fresh mint, cucumber and cherry tomatoes.

### Pasta with Sun-Dried Tomatoes

Fusilli pasta, ripe tomatoes, kalamata olives, fresh mozzarella cheese and sun-dried tomatoes tossed in a red-wine-caper vinaigrette.

### Chinese Chicken Salad

Romaine lettuce, scallions, chicken, almonds, and fried won-ton skins. The traditional dressing combines sesame oil, rice vinegar, soy sauce, and dry mustard.

### Lobster Cobb Salad

This elegant salad is based on the classic Cobb but uses fresh lobster instead of chicken. Served with homemade poppy seed dressing (the cost of the lobster is additional).

### Curried Chicken Salad

Chef John is well known for this salad—especially loved by the residents at Otfield Estates. It includes, diced chicken, crisp celery, green grapes, pecans, tart apples, and Major Grey's chutney.

## Pasta

### Penne with Five Cheeses

This recipe comes from the award-winning restaurant, *Al Forno* in Providence, Rhode Island, and uses Peorino Romano, fontina, gorgonzola, ricotta, and fresh mozzarella cheeses.

### Linguine with Shrimp Scampi

Tender shrimp is sautéed in a garlicky olive oil, fresh lemon and served on a bed of linguine. Perfect for a light meal.

### Fettuccine Alfredo with Wild Mushrooms

A great way to fill an empty stomach. This Italian classic combines cream and Parmigiano-Reggiano cheese and a dash of freshly ground nutmeg.

### Spaghetti alla Bolognese

A specialty of northern Italy's Emilia-Romagna and named for the region's capital. Encompasses a zesty meat sauce made with beef, veal, and pork.

### Fettuccine alla Carbonara

The Italian favorite is made with angel hair pasta, peas, and prosciutto di Parma served in a Parmesan cream sauce.

### Penne alla Roma

Penne pasta tossed with sautéed sweet Italian sausage, cannelloni beans, tomatoes, fennel seed, onions, sweet red peppers—and a splash of red wine!

### Macaroni and Cheese

Arguably the best mac and cheese on the planet. My secret is a dollop of Dijon mustard and fluffy Japanese panko breadcrumbs. Great meal for an evening at home cuddled up on the sofa.

### Lasagna with Turkey Sausage

This comfort food is filled with drippy cheeses, and reduced-fat turkey sausage.

### Classic Lasagna

A great version of the Italian classic loaded with meat and cheese and homemade tomato-basil sauce.

## Beef

### Rib Eye Steak with Wild Mushrooms

A lively spice mixture is rubbed on rib eye steaks, which are seared and finished with a shiitake mushroom sauce.

### Steak au Poivre with Dried Cherry Gamay Noir Sauce

This sophisticated bistro standby is updated with a sauce of flamed Gamay Beaujolais, dried Washington cherries and shallots, finished with cream.

### Beef Stroganoff

With hundreds of renditions, our spectacular stroganoff uses beef tenderloin; mushrooms, fresh dill, and is finished with a Dijon mustard-sour cream sauce.

### Boeuf Bourguignon

This famous French dish encompasses slowly braised beef, vegetables and a rich red wine sauce. Peeled, boiled potatoes with butter and parsley accompany this dish.

### Blue Cheese Burgers with Caramelized Onions

We use ground sirloin in our burgers to offset the richness of the blue cheese tucked inside. We gild the lily with caramelized onions.

### Not Your Mother's Meatloaf!

Ours is flavorful and juicy. Served with maple mashed sweet potatoes and a carrot-zucchini-squash medley.

### Mexican Red Chili

A rich chili made with chunks of beef, tomatoes, red beans and Mexican spices. Topped with Mexican cheeses and served with green chili cornbread.

### Oven Barbecued Spareribs

Meaty ribs slathered in a rich & tangy barbecue sauce and baked in the oven until they are falling off the bone. Served with buttermilk mashed potatoes and green beans.

### Veal Marsala

Sweet Marsala and subtle veal are one of those matches that you fall in love with. This recipe is from *Ernie's* in San Francisco. Served with buttered egg noodles.

## Fish and Seafood

### Pan Fried Red Snapper with Chipotle Butter

The sweet, mild flavor of this fish contrasts with the smoky heat of Chipotle chiles in a tomatoey adobo sauce.

### Seared Salmon with Balsamic Glaze

Balsamic vinegar is slowly reduced creating a tangy sauce that brings out the sweetness of the crisp-crust salmon.

### Sautéed Halibut Fillets with Pecans & Shallots

A topping of suave, buttery pecans and subtle shallots enhances the mild flavor of halibut without being overpowering.

### Grilled Tuna with Warm White Bean Salad

A salad of fresh-picked arugula, red onion, parsley and lemon juice mixed with Great Northern beans provide the crowning touch to grilled tuna steaks.

### Shrimp de Jonghe

Buttery, garlicky breadcrumbs are layered with shrimp. Sherry and almonds combine with the crust to impart a nuttiness to this dish created at de Jonghe's restaurant in Chicago.

### Halibut with Grapefruit Beurre Blanc

A sauce based on fresh summer grapefruit, with its sweet-sour complexity, mellows in white butter sauce, served over delicate halibut fillets, sautéed shiitake mushrooms, and Belgian endive.

### Crab Cakes with Rouille

Meaty crab cakes sautéed to a golden brown and topped with a tangy sauce served along side cheddar grits and sautéed greens. (Cost of the crab is additional.)

### Honey-Macadamia Fillet of Sole with Pineapple Salsa

Baked halibut crusted with honey and macadamia nuts, served with a lovely fresh pineapple salsa.

### Tuna Noodle ala Chef John

An updated, modern version of Mom's Friday night favorite. Comfort food at its best!

## Pork and Lamb

### Pan Seared Pork Chops with Dried Cherry Port Wine Sauce

Thick, tender pork chops are seared to seal in the juices served with a sauce of cherries and rich port wine, green beans and wild rice with toasted pecans.

### Roasted Pork Tenderloin and Pears in Mustard-Port Sauce

Succulent pork and tender pears topped with a delectable wine sauce, accompanied by braised carrots and white cheddar mashed potatoes.

### Georgian Pork Stew

This fragrant, unforgettable stew from the former

Soviet Union of Georgia, utilizes fenugreek, coriander seed, and earthy turmeric spices slowly braises with pork shoulder. Served with mozzarella cheese grits.

### Chinese-Hawaiian Spareribs

These phenomenal ribs are from *Don the Beachcomber's Restaurant*, in Hawaii, and owe their wonderful flavor to fresh ginger, and garlic. Accompanied by corn-on-the-cob with garlic-ancho butter, and "smashed" potatoes.

### Marinated Rosemary-Lemon Lamb Chops

Served with oven roasted herbed redskin potatoes and braised green beans with ham and mushrooms.

## Vegetarian

### Baked Polenta with Sautéed Wild Mushrooms

Creamy cornmeal custard topped with Italian cheese and a sautéed mushroom blend.

### Mediterranean Barley Casserole

Feta, artichokes, spinach and red peppers give it a wonderful flavor.

### Roasted Vegetable Lasagna

Pasta sheets layered with roasted seasonal vegetables, cream sauce, fresh herbs and cheese.

### Rigatoni with Pesto, Sun-Dried Tomato-Cream Sauce

Mezzaluna's pesto is outstanding—made with fresh basil, garlic, extra-virgin olive oil, Parmesan cheese and toasted pignoli. A touch of cream is added for added smoothness. Delicious for a warm summer evening!

### Penne with Five Cheeses

This recipe comes from the award-winning restaurant, *Al Forno* in Providence, Rhode Island, and uses Peorino Romano, fontina, gorgonzola, ricotta, and fresh mozzarella cheeses.

### Vegetarian Pad Thai

Noodles and vegetables in an exotic Asian sauce.

### Cheese Tortellini

Tossed with sautéed vegetables in a garlic cream sauce

### Ratatouille

Traditional Mediterranean casserole with eggplant, peppers, zucchini, tomatoes, onion, and garlic

### Squash and Black Bean Stew with Tomatoes and Green Beans

Mildly spicy mélange of vegetables cooked to tender consistency

## Poultry

### Tequila Lime Chicken

An outstanding grilled chicken for summer, marinated in fresh lime juice, plenty of gold tequila, fresh-squeezed orange juice and jalapeño peppers. Served on couscous accompanied by seasonal vegetables.

### Parmesan Chicken

Chicken breasts lightly breaded à la Milanese, pan-fried until golden brown. Served with fresh salad greens and lemon vinaigrette.

### Chicken Curry

Braised chicken in a delicate coconut milk-curry sauce with raisins, and crystallized ginger. Served on a bed of jasmine rice.

### Chicken Cacciatore

Chef John's mother prepared this classic Italian dish for his family. Chicken breasts are lightly pan fried until golden brown. A flavorful tomato sauce with slices of green pepper, onion and fresh Oregon mushrooms are simmered together until tender and mouth-watering.

### Duck Breasts with Orange-Ancho Chile Sauce

The spiciness of this dish is balanced by the sweetness of the orange juice creating a beautiful, deep red, earthy sauce encasing Muscovy duck breasts. (Cost of the duck breasts are additional.)

### Coq au Vin Blanc

This classic dish features a lovely rich sauce of dry white

wine, brandy, thyme, cloves, and fresh parsley, simmered and served with sugar snap peas, carrots, and onions.

### Spanish Chicken

A colorful blend of tastes and flavors the capture the spirit of Spain; sherry, ham, and red pepper. Served with asparagus tips and saffron rice.

### Mediterranean Chicken

An interesting mix of aromatic flavors—garlic, basil, zest of orange, olives, and fennel. It's served with room-temperature green beans vinaigrette—as the Latins do.

### Fontina Chicken with Green Noodles

A wonderfully creamy casserole made with heavy cream, dry sherry and fontina cheese. Served over spinach noodles.

### Chicken Calvados with Apples

Calvados, an apple brandy from Normandy, imparts a special flavor to this chicken dish. Served with sautéed apple rings and braised leeks.

### Chicken Piccata with Niçoise Olives

This Italian menu staple encompasses lightly pounded breast of chicken served with a sauce of pan drippings, lemon juice, and butter, accompanied by slivered Niçoise olives.

### Brandied Peach Chicken

A whole, quartered chicken marinated in peach nectar, brandy, and shallots then broiled to a golden brown glazed with fresh peaches, plums and grapes.

### Rosemary Chicken with Potatoes

A whole cut-up chicken roasted with russet potatoes with sprigs of fresh rosemary.

### Classic Chicken à la King

This familiar dish from childhood is back. Chicken breasts, roasted red peppers, mushrooms, and green pepper are gently simmered in a light paprika-cream sauce.

### Chicken Pot Pie

Chef John's famous chicken potpie combines white breast of chicken, peas, carrots, and other fresh vegetables in a silky veloute sauce. Crispy puff pastry encases this childhood comfort food.

### Chicken Divan

A delicate combination of breast of chicken, cream, sherry, tender broccoli florets and Parmesan cheese.

### Chinese Pepper Chicken

Stir-fried chicken, fresh ginger, green bell peppers and other seasonal vegetables in garlic rice wine soy sauce. Served over rice.

### Herbed Chicken with Orzo and Spinach


A combination of herbs and spices; rosemary, oregano, paprika, and butter rubbed under the skin of chicken breasts, roasted until golden brown. Orzo pasta blended with nutmeg, dried currants, toasted pine nuts and fresh spinach accompanies this flavorful entrée.

## Desserts

Our executive chef's specialty is baking and pastry work, therefore, his desserts come in a wide array. But he will make anything—just ask! Each dessert is priced individually. (Prices exclude the cost of ingredients)

### Moon & Stars – Mezzaluna's Signature Cake -

\$25, serves 8-10

 The Mezzaluna signature cake, *Moon & Stars*, is a recipe that originally came from Marsala, Sicily. Chef John has been serving this cake to clients and friends for many years to rave reviews. Two layers of tender genoise are moistened with Marsala wine and sandwiched around a generous filling of velvety vanilla pastry cream packed with bittersweet chocolate chunks. The top of this amazing cake is finished with a stenciled dusting of imported cocoa featuring the Mezzaluna logo.

Raspberry Cheesecake - \$25, serves 10-12

Tiramisù - \$28, serves 8

Fresh Fruit Tart with Hazelnut Pastry Cream -

\$25, serves 8-10

Frozen Key Lime Pie - \$22, serves 8

Bittersweet Chocolate Cake with Ganache -

\$25, serves 8-10

Jack Daniel's Cake with Pecans and Brandy Sauce -

\$22, serves 8-10

Carrot Cake with Cream Cheese Frosting -

\$24, serves 8-10

Chocolate-Pecan Tart with Chantilly Cream -

\$22, serves 8

Hood River Apple Cake with warm Caramel Sauce -

\$22, serves 8

Lemon Custard Pie (John's favorite!) - \$22, serves 8

Pumpkin Banana Mousse Tart - \$25, serves 10

Deep-Dish Apple Pie - \$22, serves 8

Chocolate Mousse - \$26, serves 8

Apple or Cherry Crisp with Crème Anglais -

\$23, serves 8

Cookie Selection - \$24 for 3-dozen

Crispy-Chewy Coconut Macaroons (the best!), Chocolate Chip-Pecan, Sugar Cookies with M&M's, Peanut Butter, Bittersweet Brownies with fudge icing, Pecan Pie Bars, Snicker doodles, Oatmeal Cranberry White Chocolate Chip, Brandy Snaps, Lemon Bars, Saffron Madeleine's

Muffins - \$25 for 2-dozen

Blueberry-Banana, Cranberry-Walnut, Banana, Apple-Spice, Whole Wheat Peach Streusel, Pumpkin, Chunky Chocolate-Cherry-Pecan, Poppy seed, Carrot with Raisins

Scones - \$25 for 2-dozen, served with homemade lemon curd, jam, or double cream

Lavender, Orange, Chocolate Chip, Lemon, Buttermilk with Dried Cranberries, Black Olive & Rosemary, Chèvre & Herb de Provence

Coffee Cake - \$23 each, serves 8-10

Cherry Pecan, Almond Tea Cake, Cinnamon-Streusel, Ginger Pear