

# *Chef Todd's Summer Menu at The Velvet Note*

## **APPETIZERS**

Crabcake De La Soul \$18

Succulent lump crab meat, expertly seasoned and pan-seared to golden perfection, served atop a bed of vibrant Southern succotash. Accompanied by a zesty Creole remoulade that adds a delightful kick to each bite.

Southern Hummus \$17

A creamy blend of traditional chickpeas and Southern flavors, this hummus is paired with a colorful Southern succotash. Served with crispy pita chips and a medley of crispy greens for a refreshing crunch.

## **SALADS**

Roasted Brussel Caesar Salad \$14

A sophisticated take on the classic Caesar salad, featuring crisp romaine and tender roasted Brussels sprouts. Topped with crispy polenta croutons and drizzled with a saffron-infused Caesar dressing for an elegant twist.

Summer Berry Salad \$16

A refreshing salad that showcases a vibrant mix of seasonal mixed greens, ripe strawberries, blueberries, and mandarin oranges. Finished with crumbled feta and a light raspberry vinaigrette, this dish is a celebration of summer's bounty.

## **ENTREES**

Pesto Butter Salmon w/ Parmesan Truffle Risotto \$28

Delicately pan-seared salmon fillet coated in rich herb-infused butter, accompanied by a luxurious Parmesan truffle risotto. Finished with a drizzle of truffle oil, this dish promises an exquisite balance of flavors and textures.

Grilled Herb Dijon Lamb Chops w/ Fire Roasted Sweet Potatoes \$35

Tender lamb chops marinated in a fragrant herb Dijon blend, grilled to perfection for a smoky flavor. Served alongside sweet, fire-roasted potatoes that complement the savory richness of the lamb.

Spring Shrimp Pasta with Heirloom Tomatoes \$28

Juicy chicken breast marinated in a fresh spring herb sauce, grilled and served with a side of aromatic spiced rice. Accompanied by sweet roasted heirloom tomatoes that burst with flavor, this dish captures the essence of the season.

Vegan Stir Fry \$28

Flavorful vegan sausage, rice and vegetables in wok-fried in a savory Asian-inspired sauce

## **SIDES \$12**

Irresistible Steak Fries

Need we say more? The best in the business!

Roasted Brown Sugar Brussels

Caramelized Brussels sprouts roasted to perfection with a touch of brown sugar, creating a sweet and savory side dish that's hard to resist.

Garlic Green Beans

Fresh green beans sautéed with fragrant garlic and a hint of olive oil, offering a simple yet flavorful accompaniment to any meal.

Fire Roasted Sweet Potatoes

Sweet potatoes roasted over an open flame, enhancing their natural sweetness and imparting a smoky depth of flavor that complements any entrée.

Spiced Rice

Fluffy rice infused with a blend of aromatic spices, providing a warm and comforting side that pairs beautifully with any dish.

## **DESSERT \$14**

Summer Berry Cheesecake