



CHEZ VOUS

entree sides

All menus can be customized designed to satisfy the most discerning tastes.

caramelized baby vegetables
haricot verts and red onion
wilted spinach
julienne of vegetables
sugar snap peas with red and yellow tomatoes
glazed baby carrots
peppery green beans
crisp asparagus sautéed with red and yellow pear tomatoes
braised escarole
sauté of broccoli rabe and tiny tomatoes
sautéed rapini
baby beets
roasted winter root vegetables
braised mustard greens
fried eggplant and proscuitto sandwich
sauté of Provencal vegetables
jicama slaw
chinese broccoli
seared frisée and radicchio
braised kale
wilted mizuna
braised Tuscan cabbage
minted spring peas
roasted eggplant timbale
roasted root vegetable puree



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entree sides *(continued)*

grilled white asparagus
ragout of cipolini onions, artichokes and peppers
sautéed baby zucchini
tomato and zucchini gratin
seared Swiss chard
maple glazed roasted Brussels sprouts
spring vegetable ragout
bacon braised Savoy cabbage
seared baby spinach
braised Belgium endive, racchio and escarole
mixed braised greens with sautéed peppers
sautéed baby bok choy and red peppers
sautéed broccoli and oven roasted tomatoes
spicy watercress and grilled butternut squash salad and crispy pancetta
roasted sweet potato puree
apple-Macomber turnip puree
crispy red Bliss potato hash
roasted tri-colored potatoes
roasted fingerling potatoes
garlic mashed potatoes
potato and fennel ragout
crisp potato galette
potato and leek croquettes
new potatoes
potatoes Anna
potato and smoked bacon hash
crisp potato-eggplant tart
horseradish mashed potatoes
basil-essence pureed potatoes
potato-Roquefort gratin



entree sides *(continued)*

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- garlic parsnip puree
- roasted cipolini onions and fingerling potatoes
- potato and white truffle tart
- leek and potato Dauphinoise
- Yukon Gold mashed potatoes
- roasted parsnip and potato puree
- potato and celriac galette
- whipped potatoes
- wild mushroom and Yukon gold potato hash
- crispy thyme potato cake
- Duchess potatoes,
- wild mushroom risotto cake
- crisp corn risotto cake
- crisp wild rice cake
- Cuban rice
- “dirty” rice
- crispy sweet potato-tamari rice cake
- shitake and black rice pilaf
- sweet onion risotto cake
- citrus and currant cous cous
- dried fruit cous cous
- autumn vegetable risotto cake
- sweet pepper and barley risotto
- golden risotto
- Yorkshire pudding
- Alsatian onion tart
- crisp noodle cake
- herbed pearl cous cous
- crisp soba noodle cake
- semolina gnocchi
- white bean ravioli



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entree sides *(continued)*

macaroni and blue cheese gratin
ginger-sweet potato ravioli
white bean puree
warm French lentil salad
black bean cake
warm white bean salad
fava bean puree
warm black bean salad
white bean-pancetta ragout
rock shrimp dumplings
Parmesan flan
eggplant and ricotta cannoli
savory wild mushroom bread pudding
corn fritters
Stilton and polenta cake
savory corn and scallion spoon bread
savory fig and olive tart
wild rice fritters
creamy polenta
fried Navaja scallion bread
sweet corn and red onion pudding
soft pecorino polenta
crisp chipotle grits cake
savory roasted garlic and chevre flan
chickpea puree
caramelized onion and new potato crepe
gratin of fennel and baby artichokes