

Chef's Seasonal Soup and Salad Selection

Spring (March-May)

Soups

Puree of Asparagus
Roasted Peppers and Artichokes

Cream of Porcini and Portobello
Truffle Cream and Sherry

Salads

Spring Greens with Raspberry Vinaigrette
Blueberries, Dried Cherries and Goat Cheese

Arugula with Strawberry Balsamic
Vinaigrette, Toasted Pine Nuts and Feta

Summer (June-August)

Soups

Watermelon Gazpacho
Avocado, Kalamata Olives and Cucumber Garnish

Corn and Crab Chowder
Peppers, Scallions and Yukon Gold Potatoes

Salads

OPH Summer Salad
Greens with Summer Vegetables, White Cheddar
and Chipotle-Honey Vinaigrette

Jersey Fresh Salad
Romaine and Radicchio with Aged Balsamic,
Tomatoes, Watermelon and Shaved Red Onions

Fall (September-November)

Soups

Chicken Orzo
Rich Chicken Broth with Carrots and Zucchini

Seafood Chowder
Shrimp, Clams, and Crab with Leeks and Apple Bacon

Salads

Harvest Salad
Red Delicious Apples, Beets, Sunflower Seeds
Blue Cheese and Cranberry Vinaigrette

Poached Pear and Walnut
Currant, Shaved Red Radish and Carrots
with Riesling Vinaigrette

Winter (December-February)

Soups

Lobster Bisque
Cognac and Tarragon Cream

Braised Beef Short Rib & Spaetzle
Rich Beef Broth with Roasted Root Vegetables

Salads

Baby Greens with Pomegranate Vinaigrette
Red Grapes, Candied Pecans and Feta

Granny Smith Apples with Port Vinaigrette
Baby Greens, Toasted Almonds, Gorgonzola
and Candied Beets