

Manje With Moise LLC



2024 Full Menu by Chef Moise
Build your own Menu | Substitutions applied for *allergens

Build your Menu

Signature Main Courses

1. Squid Ink Risotto topped with seared Lemon Basil Butter Scallops and Lemon Beurre Blanc sauce.
2. Creamy Tuscan Chicken with Rosemary roasted potatoes.
3. Sweet & Savory Lamb Chops over Creamy Garlic Polenta
4. Thai Curry Salmon with sweet peppers over Jasmine rice
5. Golden Risotto Milanese topped with Filet Mignon and Red Wine Reduction Sauce
6. Lobster MAC with lobster meat topped with Herbed Lobster tail and lemon herb butter
7. Root Beer Braised Ribs (beef or pork) over Garlic Parmesan mash potatoes
8. Seafood Broil with noodles (shrimp, Crab legs, Mussels, Clams, Lobster)
9. Cajun Gumbo with sweet butter corn bread and white rice
10. Mild Curry Goat with rice and beans

Salads - make it an entrée with: Grilled Chicken, Shrimp, Baked Salmon, NY Strip

1. Classic Caesar
 - a. Crunchy Romaine, Shaved Parmesan Cheese, Croutons, Caesar dressing.
2. Autumn Salad
 - a. Spring Mix, roasted seasonal squash, Roasted Beets, walnuts, goat feta cheese, toasted breadcrumbs, roasted garlic & lemon Dijon dressing.
3. Summer Berry Salad
 - a. Spring Mix, Mixed Berries, Pecans, Goat cheese, citrus vinaigrette
4. Garden Salad
 - a. Romain Lettuce, Carrots, Radishes, Cucumbers, Tomatoes Honey Mustard
5. Mediterranean salad

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- a) Tomatoes, Cucumbers, black olives, red onion, feta, chickpeas, lemon basil
- 6. Southwest Salad
 - a. Romain, corn, beans, tomato, jalapeno ,tortilla strips, Avocado Lime Dressing
- 7. Signature Cucumber Salad
 - a. Persian Cucumbers, Green Grapes, Avocado, Feta, Sweet Vinegar Dressing

Soups Starters **Bread served upon request

- 8. Butternut Squash Soup
 - a. Silky Classic Soup with Chef twist on flavor Made with Turkey Stock
- 9. Cauliflower Bisque
 - a. Deliciously savory, silky, topped with toasted chickpeas
- 10. Cream of Mushroom
 - a. Creamy, Savory. Earthy and warm, packed with mushrooms
- 11. Spicy Thai Coconut cream Corn Chowder
 - a. Spicy Thai take of corn chowder using coconut cream
- 12. Chicken Consommé
 - a. Light, served with fresh steamed veggies
- 13. Cream of Asparagus
 - a. Creamy, savory, served with blacked asparagus tips

Starters:

- Double fried chicken bites
- Chicken kebab & yogurt sauce
- Beef or Lamb Kofta
- Smoked Salmon puffs
- Prosciutto puffs

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- Shrimp Skewers (harissa or Cajun)
- Salmon Cakes (Honey or Spicy Pineapple)
- Cucumber/Salmon/goat cheese roll
- Ceviche & Cracker
- Beef Carpaccio
- Spinach Artichoke Dip & Crostini

MAINS Courses

Game

- Choice of Ribeye | NY Strip | Filet Mignon | Skirt | Sirloin | Wagyu***
Red Wine Reduction Sauce | Garlic Brown Sauce Spicy Mustard | White Wine Butter
- Braised Short Ribs
- Lamb Chops -Sweet & Savory
- Braised Oxtails
- Braised Veal Osso Bucco

Fish & Seafood

- Hot & Honey Salmon (Sustainably Farmed)
- Poached White Fish with lemon & capers (Wild Caught)
- Peruvian Style Rainbow Trout
- Basil Butter Scallops
- Lump Crab Cake
- Bed of Mussels
- Crab Legs
- Shrimp Etouffee with Honey whiskey
- Lobster Tails-Choice of:

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Butter poached Lobster with fresh herbs | Sautéed Lobster in Creole sauce

- Lobster carbonara
- Fish Tacos
- Dynamite Shrimp

Poultry

- Buttermilk Fried Chicken (Free Range, Organic)
- Balsamic Chicken with Capers
- Tuscan Sun-Dried Tomato Chicken (Free Range, Organic)
- Lemon-Epis Hen
- Crispy Duck Breast with Raspberry-Balsamic Sauce
- Cajun Chicken pasta

Vegetarian/Vegan

- Honey & Hot sauce deep fried cauliflower
- Smoked Paprika Cabbage Steak with butter bean puree
- Miso braised mushrooms steak
- Stuffed Peppers (Contains walnuts)
- Green Sauce Pasta with green veggies
- Sweet & Spicy Tofu with Cashews
- Stir Fry (Tofu, Mushrooms, Veggies)
- Ratatouille
- Crunchy King Oyster Mushrooms with Garlic Chili sauce
- Cacio e pepe
- Mufauxgo (plantain lasagna)

Veggies Sides

- Duck Fat Roasted Veggies

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- Pan Fried Greens
- White Pepper Asparagus
- Garlic Steamed Broccolini
- Sautéed String Beans
- Maple Brussels Sprouts
- Sautéed Garlic Spinach
- Pan-fried Zucchini
- Braised Carrots with pistachio crumble
- Creamed Spinach
- Sautéed Kale & Red Onions
- String Beans Almondine

Carb Sides

- Brown Rice & Quinoa
- Creamy Garlic Polenta
- Carrot Rice
- Indonesian Style Fried Rice
- Rice & Beans (black or red)
- Scallion Jasmine Rice
- Green Rice
- Cardamom Acorn Squash
- Baked MAC
- Creamy Mash Potatoes
- Melting Potatoes
- Rosemary Roasted Potatoes
- Duck Fat Thick Cut Fries



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- Honey Butter Cornbread
- Risotto

(Mushroom Brown, Squid Ink Black, Saffron Gold, Tomato Red, cheesy White, Green peas Green)

Sweet Endings

- Cast Iron Cobbler Series
Peach | Blueberry | Apple- Served with warm sweet cream
- Vanilla Bean Panna Cotta
Mango | Raspberry | Exotic
- Chocolate Mousse Trap
- Fudgy Brownie
- Vanilla Bean Cheesecake
Salted Caramel | Strawberries & Honey | Chocolate
- Chocolate Fondue
- Fried Apple Fritters
- Crème Brulé
- 11 Fruit Salad & Mascarpone cream
- Strawberry Shortcake Trifle
- Fruit Tangulu (vegan)
- Bala Baiana (Contains coconut)



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Signature Mixed Drinks

- Royal B
Peach nectar, Sparkling Cider **Champagne
- Mama Caribbe
Pineapple Juice, Guava Juice, Mango Juice, Lime **Spiced Rum
- Red Sangria
Sparkling red wine | Mixed Berry juices | **Vodka
- White Sangria
Sparkling white wine | White cranberry juice | White grape juice **Vodka

Breakfast /Brunch:

Choices

- NY Strip
- Buttermilk Fried Chicken & waffles
- Shrimp & Grits
- Quiches Variety
- Crab Cakes
- Baked Salmon
- Omelet Station
- Individua loaded | pancakes/French toast stacks

Included:

- Scrambled eggs /cheese
- Sausage/Bacon
- Breakfast Potatoes

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- Breads & Spreads
- Fresh Fruit
- Juices

Kreole Kitchen {up-charge may apply for specialty items}

Starters

Plantain Chips & Piklis

Butternut Squash

Marinad

Fritay Mix

Specialty Meats

Stewed Chicken

Griot (Pork)

Legume (two meats)

Beef Stew

Oxtails

Goat Stew

Tassot (Choice of Beef or Goat Meat)

Specialty Sides & Rice

Rice & Beans

Black rice (Djon Djon)

Macaroni Au Grantin

Russian Salad

Mayi Moulin



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Specialty Seafood

Red Snapper

Lambi (Conch)

Shrimp

Crab Salad

Yuka Salad (Dried Fish)

