



## The Woman's Club of Roland Park Lunch Menus for March 2025

### Thursday, March 6, 2025

#### Entrée Option 1) Salade Niçoise

With a nod towards the French Riviera, seared tuna, tender new potatoes, crisp green beans, and hard-boiled eggs, tomatoes, Kalamata olives, and a zesty Dijon vinaigrette, complimented with a slightly toasted classic French baguette. This vibrant salad captures the essence of Provence in every bite.

#### Entrée Option 2) Salade Niçoise (Vegetarian)

With nod towards the French Riviera, seared tofu, tender new potatoes, crisp green beans, tomatoes, Kalamata olives, and a zesty Dijon vinaigrette, complimented with a slightly toasted classic French baguette. This vibrant salad captures the essence of Provence in every bite.

#### Dessert Option 1) Profiteroles

Profiteroles

#### Dessert Option 2) Fresh Fruit

Seasonal diced fruit.

### Thursday, March 13, 2025

#### Entrée Option 1) Pork with Fingerling Potatoes & Beans

Seared, juicy pork tenderloin paired with golden, crispy fingerling potatoes and tender country beans caramelized onions, fired roasted tomatoes, and crispy applewood bacon. The dish is accented with savory herbs and a touch of seasoning, bringing out the natural flavors of the meat and vegetables.

#### Entrée Option 2) Cauliflower Steak with Chimichurri

Cauliflower steaks, served with a tangy and herbaceous chimichurri sauce. crispy fingerling potatoes and tender country beans caramelized onions, fired roasted tomatoes, and smoked mushroom bacon, accented with savory herbs and a touch of seasoning.

#### Dessert Option 1) Lemon Panna Cotta

A creamy, smooth panna cotta infused with lemon zest and served with a berry compote or fresh berries. The tartness of the lemon and freshness of the berries provide a light, refreshing end to the meal that contrasts the savory flavors.

#### Dessert Option 2) Fresh Fruit

Seasonal diced fruit.



## **Thursday, March 20, 2025**

### **Entrée Option 1) Thai Chicken Salad**

Grilled chicken breast, mixed greens, shredded carrots, red onions, edamame, red bell peppers, and cucumber. drizzled with a tangy peanut dressing infused with lime, soy sauce, and a hint of spice topped with crushed peanuts, cilantro, Thai basil and green onions.

### **Entrée Option 2) Thai Tofu Salad**

Grilled Tofu, roasted sweet potatoes, mixed greens, shredded carrots, red onions, edamame, red bell peppers, and cucumber. drizzled with a tangy peanut dressing infused with lime, soy sauce, and a hint of spice topped with crushed peanuts, cilantro, Thai basil and green onions.

### **Dessert Option 1) Thai Banana Fritters (Kluay Tod)**

Sliced bananas dipped in a light batter and deep-fried to crispy perfection, dusted with powdered sugar, and a drizzle of sweet coconut syrup for extra flavor.

### **Dessert Option 2) Fresh Fruit**

Seasonal diced fruit.

## **Thursday, March 27, 2025**

### **Entrée Option 1) Pan-Seared Salmon with Roasted Asparagus & Garlic Mashed Potatoes**

Seared salmon fillet, served with tender roasted asparagus and creamy garlic mashed potatoes, a delightful combination of rich flavors, freshness, and comfort, finished with a hint of lemon for a vibrant, zesty touch.

### **Entrée Option 2) Smoked Grilled Eggplant Steaks with Fire-Roasted Tomato Sauce & Roasted Chickpeas**

Smoked, grilled eggplant steak, rich, fire-roasted tomato sauce and crispy roasted chickpeas, satisfying crunch, enhanced by the warmth of cumin, smoked paprika, and fresh herbs.

### **Dessert Option 1) Oreo Brownie**

Layers of fudgy brownie, and cookie and cream brownie topped with white chocolate cheesecake, and cookie pieces.

### **Dessert Option 2) Fresh Fruit**

Seasonal diced fruit.