

~ First Course ~

Stuffed Organic Eggplant
Ricotta & mozzarella cheese, fresh spinach, tomato sauce

Sweet Corn & Grilled Red Pepper Risotto
Accented with shredded Romano cheese

Chilled Melon Soup
Cantalope & Crenshaw

Pan Seared L.B.I. Scallops
Sweet corn salsa

~ Second Course ~

Fried Soft Shell Crab Salad
Baby Arugula, watermelon dressing

Organic Tomato & Cucumber Napoleon
Pesto vinaigrette

Roasted Beet & Red Onion
Baby Bibb, Italian Vinaigrette

Peach & Honey Goat Cheese
Baby field greens, fresh raspberry vinaigrette

~ Entrée Selections ~

Grilled Jersey Tuna-Rare
Ratatouille, wasabi, balsamic drizzle

Clams & Chorizo Sausage
Baby Bok Choy, red & yellow grape tomatoes, Basil pasta

Pan Seared Pork & Filet Medallions
Bell peppers, onions, banana potatoes, au jus

Chicken Saltimbocca
Yukon mashed, Fresh string bean medley

~ Dolce ~

BlackberryCrisp
Fresh Peach & Mint Sorbet
Fresh Berries & Melon Zabljone
Italian Cheese Plate

4 COURSES ~ \$35 July 27th – August 1st