

Summer 2011

Menu

First Course: Appetizer, Soup, or Salad

Fire Roasted Red Pepper Hummus

with warmed pita crisps and roasted garden vegetable medley

Chipotle-Honey Glazed Prawn Skewers

grilled and served over pickled scallions

Chilled Crenshaw Melon Soup

garnished with a blackberry cabernet sorbet

Toy Box Heirloom Tomato Salad

tossed with hearts of fennel and herb crusted goat cheese

Second Course: Entrée

Center Cut BBQ Rib-eye Steak

glazed with a worcestershire reduction tossed with red hot onions, and served with aged gouda cauliflower rounds, sundried tomatoes, and haricot verts

Tequila Lime Chicken Piard

topped with cumin infused avocado salsa, and served with patty pans, and sunburst squash sauté

Farmer's Market Vegetable Lasagna

assortment of garden vegetables, puttanesca sauce and dry-aged cheddar

Maryland Soft Shell Crab

*Served over ginger cashew infused jasmine rice and topped with fire roasted sweet corn
maque choux*

Third Course: Dessert

Rustic Peach and Blackberry Cobbler

topped with a warmed buttermilk drop biscuit and french vanilla ice cream

Cherries Jubilee

medley of rainer and bing cherries glazed with kirsch and grand marnier

topped with french vanilla ice cream

Coconut Sorbet

with mango carpaccio and mint chiffonade

Valharonna Chocolate and Hazelnut Ice Cream

topped with almond lace