

SAVOR SUMMER DINNER

A Farm to Table Celebration of Summer Flavors

— APPETIZERS —

I

Anti-Pasto Tray

Imported and Domestic Cheeses, Prosciutto, Salami, Pepperonis, Olives, Artichokes, Giardiniera, Assorted Crackers and Crostinis

Grilled Peach and Bacon Jam Crostini

Grilled Slices of Peach's, Marscapone Cheese, Zesty Smokey Bacon Jam Served on Crostini's

Melon Sashimi

Melon, Marinated and Sliced Thin Bedazzled with Tuxedo Sesame Seeds

Caprese Skewers

Cherry Tomatoes, Basil and Ciliegine Drizzled with Balsamic

— CHOICE OF SALAD —

II

Garden Salad

Salad Greens tossed with seasonal Tomatoes, Mushrooms, Red Onions and Cucumbers. Served with croutons and choice of dressing

Arugula, Beets, Berries and Bleu

Arugula, Fire Roasted Beets, Blueberries and Crumbled Feta served with Honey Balsamic

Grilled Caesar Salad

Romaine Heart, House Made Caesar Dressing, Shaved Parmesan, Croutons

— CHOICE OF ENTREE —

III

Served with Locally Sourced Fire Roasted Garden Vegetables and Buttered Potatoes and Parsley

Espresso Rubbed Ribeye **\$69**

16oz Slow Roasted Ribeye, Wild Mushrooms and Cowboy Demi

Tuscan Chicken Roulade **\$49**

Chicken Breast, Prosciutto, Spinach, Artichokes, Sundried Tomatoes and Chevre

Primavera alla Pesto **\$39**

Mafalda Noodle, Garden Vegetables, Roasted Red Pepper Pesto and Spaghetti Squash Served with Toasted Parmesan Baguette

— DESSERTS —

IV

Baklava

Local Honey, Pistachios and Walnuts in a Crispy Phyllo Crust

Wildberry Pie

Homemade Down to the Crust

Cheesecake

Made with Farm Fresh Eggs

SATURDAY, AUGUST 9TH • 6PM • DC'S RESTAURANT