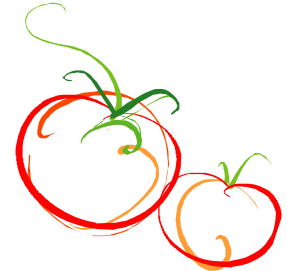




## SJ HOT CHEFS SECOND ANNUAL FARM TO FORK WEEK

JULY 27 – AUGUST 1, 2008

Four Courses \$35 (plus tax & gratuity)



### first course

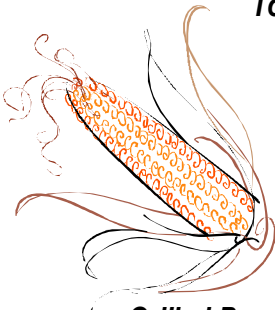
(Select One)

**Clams Casino** – fresh jersey top neck choice clams, chopped and stuffed with Villari's famous casino mix

**Eggplant Rollitini** – fresh jersey eggplant stuffed with ricotta filling and topped with tomato marinara

**Roasted Asparagus**– drizzled with lemon and topped with goats cheese and crispy prosciutto

**Tomato Mozzarella** – plump jersey tomatoes with fresh mozzarella and basil



### second course

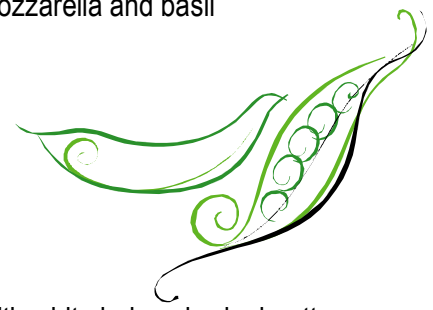
(Select One)

**Cream of Broccoli Soup**

**Escarole Soup**

**Grilled Peach Arugula Salad** – topped with pancetta and drizzled with white balsamic vinaigrette

**Cranberry Walnut Salad** – mixed greens tossed with dried cranberries and walnuts with raspberry vinaigrette



### third course

(Select One)

**Linguini with Jersey Crab Tomato Sauce** – fresh jersey crabs cooked in a sweet tomato sauce

**Eggplant & Shrimp Parmagiana** – baked in fresh marinara topped with melted mozzarella

**Vitello Ratatouille** – veal medallions sauteed and served over a fresh jersey vegetable ratatouille topped with melted imported sharp provolone

**Cherry Glazed Babyback Spareribs**– tender babyback ribs grilled with a sweet jersey cherry glaze

**Grilled Mahi Mahi** – topped with a sweet jersey corn and tomato salsa

**Ahi Tuna Salad** – seared sliced tuna over jersey spring mix drizzled with cucumber wasabi dressing

### fourth course

(Select One)

**Ricotta Cannoli**

•

**Italian Rum Cake**

•

**Ice Cream Sundae**