



FOUR COURSES FOR \$25*

First Course

- PETITE ZUCCHINI GATEAU** - Zucchini, Crab & Shrimp Tower with Lemon Beurre Blanc
JERSEY SOLE SPRING ROLL - Fresh Sole, Asian Slaw & Cherry, Orange, Ginger Teriyaki
TOMATO CAPRESE TRIO - Jersey Tomatoes, Buffalo Mozzarella with Truffle Citrus Vinaigrette & Basil
SHRIMP BRUSCHETTA - Shrimp, Mozzarella, Tomatoes, Basil, Red Onion & Olive Oil over Crostini

Second Course

- GAZPACHO** - Chilled Jersey Tomato Soup
JERSEY BLUE CRAB CLAW & CORN CHOWDER (\$2 extra)
SCALLOPS & CALAMARI SALAD - Over Red Leaf Lettuce & Belgian Endive with Brunoise of Sweet Peppers, Red Onions, Italian Parsley & Ceviche Dressing
JERSEY PEACH SALAD - With Berry Vinaigrette Dressing
CAPRESE WATERCRESS & PROSCIUTTO SALAD - with Hazelnut Vinaigrette Dressing
FRIED SCALLOP WONTON WITH PONZU SAUCE

Third Course

- JERSEY CHERRY BABY BACK RIBS** - Cherry BBQ Sauce & Hunter's Farm Sweet Jersey Corn on the Cob
LINGUINE WITH JERSEY CRAB TOMATO SAUCE
EGGPLANT CANNALONI - Goat, Impastata & Marscarpone Cheeses and Tomato Semolina Basil Sauce topped with Parmigiano Reggiano Cheese
AHI TUNA (\$7 extra) - Seared Ahi Tuna over Spring Mix with Cucumber Wasabi Dressing
RACK OF VEAL (\$10 extra) - Rosemary & Garlic Herbed Ratatouille, Rosemary Roasted Fingerling Potatoes with Romesco Sauce
ROASTED RED PEPPER CHICKEN BREAST - Stuffed with Red Peppers, Spinach & Boursin Chesse, served with Fresh Herb Grilled Polenta, Red Pepper & Tomato Basil Confit

Fourth Course

- JERSEY BLACKBERRY TRUFFLE**
JERSEY PEACH TART WITH CRÈME ANGLAIS
CHOCOLATE MARSCARPONE BERRY CREPE
DOLCE CREAM, JERSEY BERRY GELATO

* Additional charge for some selections