



# Summer Menu Additions 2019

## *Hors D'oeuvres*

- Parmesan Puffs filled with Basil Chicken Salad
- Cucumber Crowns filled with House Made Smoked Salmon Rilette
- Pesto Crostini with Spicy Tomato Jam, Lemon Homemade Ricotta and Heirloom Tomatoes
- Southwestern Pork Egg Roll with Black Beans, Corn, and Cheddar Cheese served with Chipotle Mayonnaise
- Avocado Toast with Spicy Shrimp, Havarti Cheese, Tomato and Fresh Cilantro
- Braised Beef Brisket Corn Dog finished with Roasted Mango Aioli
- Corn and Zucchini Fritters with a Charred Jalapeno Honey Mayonnaise

## *Salads*

- Lemon Basil Couscous and Arugula Salad with Summer Ripe Tomatoes and Mozzarella Cheese
- Spinach Salad with Strawberries, Red Onions, Crispy Prosciutto, Soft Gorgonzola Cheese and Toasted Pistachios with a White Chocolate Vinaigrette
- Simple Garden Salad with Carrots, Red Cabbage, Cheddar Cheese and Croutons with a Creamy Herb Dressing

## *Sides*

- Orecchiette Pasta with Dried Heirloom Tomatoes, Chardonnay Poached Rock Shrimp, and a Lemon Basil Pepper Dressing
- Island Rice Pilaf with Chickpeas
- Boursin Whipped Potatoes
- Roasted Rosemary Garlic Yukon Gold Potatoes
- Roasted Broccoli and Cauliflower with Pancetta Parmesan Butter
- Buttered Sweet Corn with Red Peppers
- Green Beans with Charred Tomatoes and Red Pepper Lemon Butter

## *Entrées*

- Stuffed Chicken Breast with Spinach, Pine Nuts and Goat Cheese in a Beurre Blanc
- Grilled Lemon Chicken Breast with a Tomato Artichoke Salsa
- Lavender Marinated and Roasted Pork Tenderloin in a Blackberry Molasses BBQ Sauce
- Grilled Dry Rubbed Sirloin sliced and finished with a Roasted Corn Tomato Ragout
- Pan Seared Salmon with a Lemon Beurre Blanc and Blueberry Salsa
- Caprese Salad with Mixed Greens, Heirloom Tomatoes, Mozzarella, Cucumbers, Red Onion, with Lemon Basil Vinaigrette and Balsamic Glaze