

# 4<sup>TH</sup> OF JULY 2018 Menu

### **AMUSE-BOUCHE**

#### **Roasted Vegetable Tart**

Asparagus, Wild Mushrooms, Zucchini, Yellow Squash, Sundried Tomato, Asiago Cheese

## **APPETIZER**

(Select One)

#### **Mediterranean Salad**

Roma Tomato, European Cucumber, Imported Olives, Feta Cheese, Red Wine Vinaigrette

#### **Grilled Seafood Salad**

Sea Scallops, Octopus, Shrimp, Mussels, Roasted Peppers, Citrus Chimichurri

# **ENTRÉE**

(Select One)

#### **Blackened Red Snapper**

Tomato Polenta, Braised Baby Kale, Brown Butter

#### **New York Sirloin Steak**

Baby Vegetables, Fingerling Potatoes, Merlot Sauce

#### **French Breast of Chicken**

Farro, Baby Spinach, Cipollini Onions, Fresh Herb Demi Glaze

#### **Summer Squash Risotto**

Parmesan Reggiano, Saffron Oil

#### **DESSERT**

(Select One)

**Chocolate Ganache**Toasted Almonds, Whipped Cream, Mixed Berries

Fresh Fruit Plate