



FARM TO FORK

July 16-23rd
4 courses for \$35

FIRST COURSE

Bang-Bang Shrimp

Breaded Shrimp, Tossed in House Made Bang-Bang Sauce

Sweet and Sour Pineapple Chicken Skewers

Grilled Pineapple, Tender Chicken, Tossed in Sweet and Sour Sauce

Hickory Smoked BBQ Baby Back Ribs

Tossed in Hickory Smoked BBQ Sauce

THIRD COURSE

Veal Chop Milanese

Topped with Arugula Salad, Aged Parmesan, and Balsamic Reduction

Twin Crab Cakes

Served over Roasted Jersey Corn Salsa

Caprese Grilled Filet

Topped with Fresh Mozzarella, Jersey Tomato, and Served with Sautéed Zucchini

SECOND COURSE

Hammonton Blueberry Salad

Spring Mix, Dehydrated Blueberry's, Candied Pecans, and Blueberry Vinaigrette

Spicy Tofu Lettuce Wraps

Marinated Tofu, Napa Cabbage, Red Peppers

Watermelon Gazpacho

A Blend of Watermelon, Cucumbers, and Tomatoes Served Chilled

FOURTH COURSE

Whipped Blueberry Curd

Served with Fresh Fruit

Red White and Blueberry Cake

Red Velvet Cake, Mascarpone Crème, and Blueberry Sauce

Summer Citrus Pie

A Twist on Classic Pie with Jersey Fresh Citrus