

You'll enjoy one complementary tasting with up to 4 people in your party. If you'd like to add a second tasting, or for parties of more than 4, the cost is \$30 per person.

2025 TASTING MENUS

2/5/25 Tasting

CROSTINI TRIO

sliced & toasted French baguette three ways:

-fresh basil, mozzarella, tomato balsamic drizzle

-goat cheese, bacon, & fig jam

-pepperoni, marinara, mozzarella, & fresh oregano

SPANIKOPITA

spinach & feta cheese baked in pastry ${\tt MEATBALLS}$

with marinara & mozzarella
PHYLLO CRAB RANGOONS
crispy phyllo cups with crab & cream cheese
STUFFED MUSHROOMS
with spinach, artichoke, & cheese

ENTREES

BLACKENED CHICKEN

pan-seared chicken breast coated in cajun seasoning & topped with red pepper cream sauce ${\tt CHICKEN\ PICCATA}$

chicken breast sauteed with lemon & capers served with pasta tossed in garlic & olive oil ${\tt SLOW\ ROASTED\ BEEF}$

tender beef sliced and served with au jus bearnaise & horseradish sauce

PASTA ITALIA

fresh pasta tossed in truffle cream sauce with mushrooms,
tomatoes, artichoke hearts & spinach
BLACKENED SALMON

topped with seasonal fruit compote & Hollandaise sauce

SIDE DISHES

WHIPPED POTATOES

HERB ROASTED REDSKINS

WILD RICE with VEGETABLES

WHOLE ROASTED CARROTS

GREEN BEANS with FRESH GARLIC

2/26/25 Tasting

STUFFED MUSHROOMS

with sweet Italian sausage and cheese
CAPRESE KABOBS with BALSAMIC DRIZZLE
skewered fresh mozzarella, basil & tomato
PETITE VEGETABLE EGGROLLS
served with sweet duck sauce
PIEROGIES

potato & cheddar stuffed dumpling served with sauteed onions & sour cream

MEATBALLS

with bbq & cheddar

ENTREES

TUSCANY CHICKEN

grilled chicken breast with spinach, cherry tomatoes, fresh basil, garlic & balsamic glaze BEEF MARSALA

slow roasted beef served in a savory
wild mushroom & marsala sauce
MUSTARD ROASTED PORK LOIN
juicy pork loin topped with apple-pear slaw & cider demi
PASTA POMODORO

fresh pasta tossed with red Pomodoro sauce

CITRUS BAKED COD

served with fresh herb & garlic butter

SIDE DISHES

WHIPPED POTATOES

MACARONI & CHEESE

GRILLED ASPARAGUS

ROASTED SUMMER VEGETABLES

(zucchini, yellow squash,

& red onions)