



Summer Menu

— APPETIZERS —

Watermelon Skewers

Fresh mozzarella, local summer watermelon prosciutto di Parma

Steamed Asian Veg Dumplings

Wonton skins filled with Asian vegetables and ground pork, steamed and served with a soy ginger dipping sauce

Summer Rolls

Soft rice paper wraps filled with fresh cucumber, Thai basil and soba noodles with a chili dipping sauce

Pancetta Wrapped Shrimp

Local shrimp wrapped in crispy pancetta

Crispy Artichokes

Baby artichoke hearts coated in crispy panko breadcrumbs, served with a garlic aioli

— BAR SNACKS —

Rosemary and pecorino shortbread

Puffed cheese straws

Savory biscotti

Mini herb popovers

— SALADS & SOUPS —

Composed Prosciutto & Melon Soup

Chilled summer melon soup topped with croutons wrapped in prosciutto di Parma

Cucumber Avocado Soup

Pureed cucumbers and avocado with a touch of cream and finished with fresh dill

Fresh Summer Tomato Gazpacho

Fresh local summer tomatoes lightly pureed with fresh basil and peppers garnished with fresh local crab

Summer Vegetable Consommé

Light and clear chicken consommé topped with fresh julienne summer vegetables

Summer Tomato Salad w/ Burrata

Local assorted fresh tomatoes sliced and drizzled with pink Himalayan salt and olive oil, then topped with fresh thyme and burrata cheese

Cucumber Shrimp Salad

English cucumbers, sliced paper thin, tossed with fresh cilantro, Chinese sweet rice vinegar and mixed with fresh poached local shrimp

Summer Vegetable Terrine

Grilled and chilled summer vegetables stacked with fresh herbs in a tomato aspic

Fried Green Tomato Caprese Salad

Panko and herb crusted local green tomatoes. Layered with roasted tomatoes, fresh mozzarella and basil oil

— Main Courses —

Beef w/ Romesco Sauce

Grilled beef tenderloin, sliced and served with a roasted red pepper and garlic puree with summer vegetables and crispy potatoes

Flounder Piccata

Fresh Local flounder filets sautéed with lemon juice and capers topped with fresh parsley served over shaved vegetable and angel hair pasta

Chicken Roulade

Chicken breasts rolled with fresh spinach and sundried tomatoes, served on a puree of roasted red peppers and fennel

Fettuccini Primavera

Fresh fettuccini, mixed with shaved summer vegetables tossed with a light Parmesan and cream sauce with just a hint of garlic

— DESSERTS —

Peach Tartlettes

Fresh local peaches lightly sweetened with a touch of ginger baked in a puff pastry crust served with vanilla Ice cream

Dark Chocolate Gateau

Rich and dark flourless chocolate cake with a hint of espresso baked and topped fresh whipped cream

Summer Berry Roulade

Light sponge cake spread with raspberry jam, fresh berries and whipped cream rolled and sliced into pinwheels

Lime Pot De Crème

Fresh key lime juice baked in a light and creamy custard topped with fresh berries

Espresso Crème Brûlée

Espresso custard, caramelized and served with fresh fruit skewers

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