



Wednesday, July 27th

Dinner & Terrarium Therapy Workshop

3 Course Menu

(subject to change)

First Course

(Choice of One)

CAESAR - Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing

CAPRESE – Mozzarella, Tomato, Red Roasted Peppers, Basil

EGGPLANT PARMIGIANA - Local Eggplant, Sweet Pepper Ragú, House Smoked Mozzarella, Basil, Parmigiano

SECOND COURSE

(Choice of One)

RIGATONI - Veal Bolognese, Imported Buffalo Milk

ORECHIETTE - Shrimp, Scallop, Calamari, Sun Gold Tomato, White Wine

CHICKEN – Thinly Pounded Chicken Breast, Arugula Grilled Orange, Parmigiana

THIRD COURSE

(Choice of One)

TIRAMISU – Mascarpone, Spongecake, Coffee Ice Cream, Espresso Crema

TORTA DI RICOTTO – Ricotta Cake, Poached Fresh Local Strawberries, Crumbled Pistachios

Strawberry Semifreddo, Sweetened Balsamic Vinaigrette