



Farm to Fork Week 2008

First Course

Pan Fried Eggplant wrapped with Fresh, Homemade Mozzarella in a Plum Tomato Sauce

Seared Jersey Shore Scallops topped with Microgreens tossed with Lemon and Extra Virgin Olive Oil

Fresh Cucumber Salad with Jersey Tomatoes, Red Onions, and Warm Croutons tossed in a Red Wine Vinaigrette

Jersey Tomato Caprese with Fresh Basil

Second Course

Homemade Bistro Gnocchi in a Pesto Cream with Red Bell Pepper

Orchetti tossed with Eggplant and Carmalized Onions in a Jersey Tomato Marinara

Penne with diced Shrimp and Zucchini tossed with Garlic and Extra Virgin Olive Oil

Third Course

Grilled Chicken Breast topped with Jersey Tomato, Red Onion, and Silver Queen Corn Bruschetta

Jersey Shore Flounder Francese with Jersey Tomato and Capers in a Lemon Wine Sauce

Pan Fried Veal Cutlet Milanese topped with Jersey Tomato and Arugula tossed with Lemon and Extra Virgin Olive Oil

Fourth Course

Choice of Mt. Pleasant Peach or Hammonton Blueberry Cobbler with a Scoop of Vanilla Ice Cream

All Produce Provided by the following Proprietors:

- *Mt. Pleasant Orchards (Richwood, NJ)*
- *Russo's Farm (Tabernacle, NJ)*
- *Nicolosi's Farm (Swedesboro, NJ)*