



SJ Hot Chefs “Farm to Fork” Week

July 18-24, 2010

Four Courses for \$35

First Course (choose 1)

Jersey arugula, fire roasted jersey peppers in imported Balsamic and oil topped with shaved Parmigiana Regiano

Jersey tomato caprese with fresh Jersey basil

Fried calamari tossed with fried Jersey long-hots (South Philly style)

Jersey eggplant baked with smoked mozzarella with house tomato sauce

Second Course (choose 1)

Linguine with Jersey spinach and sundried tomatoes in garlic and oil

Our Famous Homemade Bistro Gnocchi with braised Jersey fennel and spicy Italian sausage in house marinara

Third Course (choose 1)

Pepper encrusted Ahi grade tuna (served rare) with a Jersey tomato and red onion bruschetta

Pan seared salmon topped with Jersey corn, Jersey tomato, and red onion bruschetta

Panfried chicken cutlet Milanese with Jersey arugula and Jersey tomato in lemon and oil dressing

Fourth Course (choose 1)

Mount Pleasant peach cobbler with a scoop of vanilla bean ice cream

Hammonton blueberry cobbler with a scoop of vanilla bean ice cream