



# FARM TO FORK WEEK

at *Andreotti's*



*Sunday July 18<sup>th</sup> - Saturday July 24<sup>th</sup>*

*Four Courses for \$35 • Add Wine Flight for \$18*

First Course

*Chilled "Jersey" Berry Bisque*

*Balsamic Zabaglione, Melon Confit*

*The World's Greatest Tomato "Caprese Style"*

*Basil, Roasted Peppers, Arugula, Fresh Mozzarella wrapped in Prosciutto Di Parma, Tomato Basil Aioli*

*Jersey Farm Caesar Salad*

*Grilled corn 'off' the cob, local tomato, red onion, parmesan crisp*

Second Course

*Jersey Corn Studded Local Sea Scallop*

*Smoked corn salad, corn brodo, mint oil*

*Andreotti's Famous Seafood Bisque*

*Served piping hot and under a pastry shell*

*Local Beet Gnocchi*

*Wild Mushroom Fricassee, Organic spinach, Truffled Cream*

Third Course

*Coconut Poached Salmon*

*Jersey Melon Salsa, Sweet Potato Gratin*

*Lobster and Scallop Sauté*

*Local Spinach, Roasted Garlic, Tomato Concassé, White Wine Beurre Blanc, Egg Fettuccini*

*Pork Chop Milanese*

*Jersey Arugula Salad, Balsamic Drizzle, Quail Egg*

*New Jersey Spring Chicken*

*Stuffed with Local Asparagus, Peppers & Spinach smothered with a Sweet Pepper coulis*

Dessert

*Jersey Peach Entremont*

*Peach and Kiwi Mousse, Mojito Citrus Compote*

*Make your reservations today space is limited*

*856-795-CAFÉ (2233)*