

Beau Steak and Seafood Farm to Fork Menu Summer 2008

First Course:

Maine lobster bisque with Barnaget blue crab meat

Johnson's Farm corn chowder

Local baby greens with radishes and candied almonds tossed with citrus goat cheese vinaigrette

Sliced Jersey tomatoes with mache with cipollini and blue cheese and balsamic drizzle

Second Course:

Cape May salt oyster served with watermelon mint mignonette

Jersey white eggplant rollatini stuffed with ricotta cheese, local peppers and spinach and topped with sundried tomato and basil pestos

Beef Carpaccio over baby arugula topped with shaved parmesan cheese and extra virgin olive oil

Braised Pork served over pan fried corn cake with cilantro chimichurri

Third Course:

NJ Line Caught Yellowfin Tuna over Jersey tomato and white bean salad topped with sweet basil drizzle

Seared Barnaget Bay scallops served with watermelon-cucumber slaw and topped with Red pepper and poblano pepper coulis.

Char-grilled marinated hanger steak with natural jus served with mashed potatoes and corn on the cob

Petite rack of lamb with Dutch Market bacon and asiago croquettes and fire roasted tomato butter

Pan Roasted Breast of Chicken over fresh herb risotto and fresh peach basil sauce

Roast squash, zucchini, and asparagus grilled and wrapped with goat cheese in grape leaves served with balsamic drizzle

*All entrees served with Johnson farm Jersey harvest ratatouille