

~ Farm to Fork ~

Four Courses

\$35.00

1st

~ **Jersey Long Hot's** – Fried Long Hot's served with Sharp Provolone ~

~**Shrimp & Eggplant Tempora**- Served with a Sweet & Sour Wasabi Dipping Sauce ~

2nd

~ **Roast Corn & Green Apple Chopped Salad**- served with Walnuts, Avocado in a Citrus Honey Vinaigrette ~

~**Crab & Corn Chowder**~

~**Fried Beef Steak Tomatoes**- Served on a bed of Greens, topped with Sour Cream & Garlic Ranch ~

Dinner Time

~ **Pan Roasted Tilapia**- Topped with a Roasted Corn Tomato Salsa

~**Rib Chop of Pork** – Grilled with a Jersey Peach Glaze

~**Grilled Chicken Caprese**- Chicken Breast Grilled with thick sliced jersey tomato, fresh mozzarella and wrapped with prosciutto

Sweets

~**Peach Cobbler**~

~ **Mixed Berries over Vanilla Ice Cream**~

~ Tax, Alcohol, and Gratuity not included, Dinner Only ~