



Starters

Mussels au vin Blanc

Wild mussels-champagne butter sauce-garlic-leeks-herbs

Vegetable Samosa

curry potato-peas-mango rum sauce-red onions

Panzanella Salad

cannellini beans-cucumber-tomatoes-grilled onions-cROUTONS-lemon vinaigrette-imported buffalo mozzarella

Entrees

Falafel

chickpeas- Moroccan spices-pita-greens-tomato onion jam-tzatziki

Calamari Banh Mi

country fried calamari- Thai chili sauce- soy glazed- fresh herb salad- baguette

Biscuits and Gravy

homemade cheddar herb biscuit-Irish banger country gravy-fried egg

Dessert

Poached pear- port wine-star anise-cinnamon-

Ronnybrook Farm vanilla ice cream



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leeks-herbs

Vegetable samosa
Curry potato-peas-mango rum sauce-red onions

Panzanella Salad
Cannellini beans-cucumber-tomatoes-grilled
onions-cROUTONS-lemon vinaigrette-imported
buffalo mozzarella

Broiled Artichokes
Long stem artichokes-EVOO-roasted garlic-pesto
Panko

Entrees

Grilled Mayan Pork
Prime* pork flat iron-achiote marinade-pickled
onions-street corn hash-queso

Wild catfish-
Cajun spiced-crawfish creole sauce-jambalaya

Tandoori chicken kabobs
Spiced yogurt marinade-quinoa tabbouleh-
tzatziki-grilled pita

Dessert

Poached pear- port wine-star anise-cinnamon-
Ronnybrook Farm vanilla ice cream