

### **First Course**

- Stella Farms Sweet Corn Risotto with summer truffle foam
- Cape May Salt Oysters with jersey fresh cucumber mignonette
- Spinella farms Heirloom tomato and smoked Viking Village fisheries  
Diver Scallops Caprese

### **Second Course**

- Chilled New Jersey Fresh Cantaulope Bisque
- Spinella Farms grilled baby romaine with creamy garlic parmesan  
dressing with herbed flatbread
- Jersey tomato case fresh jersey tomato stuffed with Spinella Farms  
spicy spring mix with crabmeat & chunky mango vinaigrette

### **Third Course**

- “Jersey Shore” Clam Bake (For two people) Clams, Mussels, Shrimp,  
Scallops, Blue Claw Crabs, Monkfish, Bluefish, corn  
& potatoes
  - Rack of Lamb with farm fresh strawberry mint glaze served with  
mashed potatoes & New Jersey string beans
  - Grilled Mahi Mahi with Conte’s farm peach salsa & shallot risotto
  - Griggstown Farms ½ Chicken with Blackberry BBQ & Jersey fresh  
orzo salad
  - New Jersey Coastal Yellow Fin Tuna grilled with summer melon  
salad & cucumber wasabi drizzle
  - Grilled Tuna with summer melon salad cucumber wasabi drizzle
- Coffee Chili Rubbed Petite filet mignon pan seared with creamy garlic  
mashed potatoes & Stella farms bell pepper relish

### **Fourth Course**

- Hammonton Blueberry Cobbler w/Conte’s farm peach ice cream
  - Brown Sugar Peach Panna cotta
  - Strawberry Marscopone parfait

tax, alcohol and gratuity not included, dinner only  
not to be combined with any other offer or promotion 7-27 to 8-1