

# KITCHEN 233

FARM to FORK | FOUR COURSE MENU | JULY 27 - AUGUST 1

## *FIRST COURSE*

### **New Jersey Vegetable Tart**

oven roasted jersey fresh vegetables topped with goat cheese and drizzled with a balsamic honey reduction

### **Caprese Salad Skewers**

jersey fresh tomatoes and basil with house-smoked mozzarella

### **Jersey Corn & Crab Chowder**

made with jersey fresh corn and apple wood smoked bacon

## *SECOND COURSE*

### **New Jersey Roasted Beet Salad**

with goat cheese, jersey arugula, and jersey roasted tomatoes dressed with an orange vinaigrette sauce

### **Jersey Fresh Romaine Caesar Salad**

with garlic croutons

### **Jersey Heirloom Tomato Salad**

topped with kalamata olives and goat cheese

## *THIRD COURSE*

### **Marinated Char-Grilled Chicken Breast**

served with jersey basil mashed potatoes and crab maque choux

### **Jersey Coast Swordfish**

served atop a roasted jersey corn pancake with tomato basil butter

### **Surf & Turf**

grilled shrimp, seared scallop, and a filet medallion served with jersey snap peas and jersey basil butter

## *FOURTH COURSE*

### **Jersey Peach & Blueberry Crisp**

### **New Jersey Sundae**

pepper spiked balsamic jersey blueberries and peaches  
Served over vanilla ice cream with fresh jersey mint

### **Jersey Blueberry Crème Brûlée**

