



# Gather the Girls!

## WE'RE HAVING A DINNER PARTY SAMPLE MENU

### one bite

#### Goat Cheese Arancini

Traditional Italian arancini with ground beef, veal, & pork - complete with broccoli rabe, goat cheese, & mushrooms

#### Fig Jam Crostini

Garlic-herb crostini topped with an orange-fig jam topped with blue cheese crumbles and balsamic reduction

### first course

#### Grilled Vegetable & Arugula

Zucchini and sweet potato "noodles" mixed with arugula and finished with toasted pine nuts, roasted grape tomatoes, and honey-lemon vinaigrette

#### Creamy Tomato and Corn Bisque

Homemade tomato soup with charred fresh corn and a ricotta-basil crème fraîche with grilled crostini

### fish course

#### Roasted Halibut & Risotto

Roasted halibut filet atop a creamy saffron-chive risotto

#### Crab Cakes

Jumbo lump, Maryland-style crab cakes served with a roasted red pepper remoulade, lemon-dill tartar sauce, and a dijon-horseradish sauce

### main course

#### Braised Red Wine Short Ribs

Short ribs slow-cooked over creamy mushroom polenta, finished with red-wine reduction and caramelized onions

#### Stuffed Pork Chop

Bone-in grilled pork chop with an apple-walnut stuffing, served with pimento and chive mashed potatoes

### dessert course

#### Honey-Mascarpone Cheesecake

Creamy mascarpone cheesecake with a hint of honey, complete with a blueberry-mint compote

#### Strawberry-Pomegranate Shortcake

Housemade shortbread cookie layers with sliced strawberries, fresh bourbon whipped cream and pomegranate seeds

