

the Daily Dish

A RESTAURANT & CATERING COMPANY

PASSED HORS D'OEUVRES

Black Sesame Encrusted Tuna

served rare on a wonton chip with wasabi cream and pickled ginger

Mini New York Strip Burger with Caramelized Onion on Focaccia
with horseradish Dijon sauce

Oyster Mushroom Skewer Drizzled with Sherry Reduction

TAPAS STYLE DINNER MENU

First Course

White and Red Grape Gazpacho with Mint and Champagne
w. Bibb Lettuce, Grapefruit Segment, Feta with a White Balsamic Vinaigrette
w. wine pairing

Second Course

Clams Casino topped with Applewood Smoked Bacon, Red Onion, Green Pepper and Panko
w. wine pairing

Vegetarian Option

Plum Tomato Stuffed with Chevre, Panko and Parsley Butter with Asparagus Spears
w. wine pairing

Third Course

Classic Bolognese over Fresh Spinach Fettuccini w. Shaved Parmesan
w. wine pairing

Vegetarian Option

Roasted Eggplant and Tomato Sauce with Shaved Parmesan
w. wine pairing

Fourth Course

Pan Seared Whole Bronzini (Mediterranean Sea Bass) over Mushrooms, Capers, Pickled Ramps,
Sun Dried Tomatoes, English Peas and Baby Carrots
garnished with Olive Tapenade and Extra Virgin Olive Oil
w. wine pairing

Vegetarian Option

French Green Lentils Garnished with Same Sides
w. wine pairing

Fifth Course
Chef Selection of Artisan Cheeses
w. wine pairing

Dessert
Key Lime Pie Garnished with Fresh Berries, Whipped Cream and Lime Zest
w. dessert wine