

BLUE MOON CAFE

\$30

CHOOSE ONE ITEM FROM EACH COURSE

APPETIZERS

DUMPLINGS

House Prepared Duck, Dark Cherry, Roasted Pistachio. Folded In A Dumpling Shell Fried In Canola Oil. Japanese Inspired Dipping Sauce

CRAB & ASPARAGUS BISQUE

Kale Chips & Local Halloumi Cheese Tuile.

MARROW BONES

All Natural Marrow Bones~ Brushed With Olive Oil & Sea Salt Served With Croustade, Balsamic Caramelized Onion Jam

CAFÉ WALDORF SALAD

Fresh Farmers Greens, Apples, Celery & Grapes Tossed With Crisp Cold Greens In Our Café Waldorf Style Dressing with Candied Pecans

ENTREES

FRIED CHICKEN & WAFFLES

Homemade Belgian Waffle, House Fried Fresh Chicken, Serrano Pepper Infused South Meadow Farms Maple Syrup.

HOUSE SMOKED TROUT

Lightly Smoked Fresh Trout, Tossed With Fresh Pappardelle Pasta In A Light Smoked Trout Buerre Blanc With Lemon Zest & Fresh Cracked Pepper.

YELLOWFIN TUNA

Brushed with our House Prepared Harrisa, Grilled And Dressed With A Lemon Caper Chutney served over Orange & Fennel Cous Cous

ROAST PETITE LAMB RACK (2.00 UPCHARGE)

Dredged In Dijon Coated With Panco And Roasted. Dressed With Roasted Garlic And Red Pepper Pan Jus Over Whipped Tuckers Taters.

INSIDE OUT VEGETABLE FRITO MISTO

Roast Tomato & Eggplant Layered With Herbed Ricotta And Grana Padano Cheeses, Wrapped In Sliced Zucchini & Summer Squash. Rolled In Cornmeal And Pan Fried. Served Over Fresh Spinach With Our Mandarin Balsamic Reduction.

DESSERT

CREAMY COCONUT CAKE

TRICIA'S TRADITIONAL KEY LIME PIE

A SPECIAL DESSERT TBD



EAT
ADK

RESTAURANTWEEK