

Sample Menu of Café Chardonnay's

Summer Three Course Menu

First Course

Pan Fried Calamari Steak

Herb and crumb crusted, baby heirloom tomato relish

Apple Smoked Berkshire Pork Belly Slider

IPA bbq sauce, crispy slaw

Steamed Chatham Mussels

Garlic, saffron, white wine, roma tomato and fresh herbs, garlic brushcetta

Shaved Zucchini, Melon and Ricotta Salata

Arugula, fresh mint, pine nuts and white balsamic vinaigrette

Farmhouse Salad

Artisan lettuce, heirloom cherry tomatoes, yellow wax beans,
hard boiled egg and a creamy green goddess dressing

Entrée

Chicken Milanaise

Parmesan and focaccia crumbs, arugula, tomato and chick pea salad...35

Hand Made Three Cheese Mezzelune

Day long simmered pork shoulder, tomato and porcini sugo...35

Herb Seared Local Swordfish

Roasted eggplant caponata, Israeli couscous pilaf...37

Herb Roasted Rack Lamb

Goat cheese mashed potatoes, cabernet reduction...39

Dessert

Chocolate Truffle Cake

Ricotta Cheesecake

Ginger crust

Our Summer Three Course Menu is served nightly except for **Saturday** night.
Promotions, discounts, coupons or discount programs are not valid with our four course menu.

No substitutions please