

September 18, 2017 - Fundraiser Dinner

Menu

Appetizers:

savory crab stuff mushrooms, fresh bruschetta grilled artisan bread and roma tomatoes in aged balsamic and fresh basil, and a charcuterie board of local artisan bread and crackers, meats, cheeses, assorted olives and red onion jam.

Summer Salad:

mixed baby greens, fresh pear, goat cheese and roasted almond slices finished with a raspberry vinaigrette.

For Entrees there will be a choice of:

- Stuffed veal scaloppini with prosciutto and pecorino romano cheese braised in a light marsala wine sauce*

or

- Fresh Maine lobster meat in a blend of three cheeses and light cream tossed with cavatappi, brought together under the broiler*

Sides:

grilled asparagus dusted with Maine sea salt and another TBA.

Dessert:

hot apple pie with homemade ginger ice cream.