

# Windy Plum Farms



## Seasonal Summer In-Home Dining Menu



### First Course

#### **Tropical Seafood Martini**

*Shrimp and lump crab meat combined with mango and pineapple chunks and tossed with a spicy lime dressing. Served in a Martini glass.*

#### **Grilled Sausage and Vegetable Platter**

*A platter of grilled Italian, Spanish, Chicken Sausages with grilled marinated zucchini, Portobello mushrooms and eggplant served with a Sweet and Spicy Dipping Sauce.*

### Second Course

#### **Gazpacho Soup with Garlic Croutons**

*This chilled soup is a tangy marriage of tomato, cucumber, peppers and onions. Served with homemade garlic croutons and garnished with chives.*

#### **Farmer's Market Salad with Spiced Goat Cheese Rounds**

*Assorted greens, baby potatoes, green beans, tomatoes, crunch croutons and olives tossed with a red wine vinaigrette and served with goat cheese rounds coated with herbs and spices.*

### Main Course

#### **Halibut with Summer Vegetable Sauce and Basmati Rice with Sweet Onions and Summer Herbs**

*Pan-Roasted Halibut served topped with a sauce made from summer vegetables and served over a bed of Basmati rice made with sweet onions and summer herbs.*

#### **Argentinian Style Beef Tenderloin Skewers with Chimichurri Sauce, Grilled Potatoes and Cilantro Lime Roasted Corn on the Cob**

*Grilled Beef Tenderloin skewers topped with zesty Chimichurri Sauce and served with grilled potatoes and roasted corn on the cob topped with cilantro-lime butter.*

#### **Grilled Chicken Breast with Honeydew Salsa, Creamy Corn Pudding and Orzo with Summer Squash and Hazelnuts**

*Grilled, marinated chicken breasts topped with a sweet-and-spicy Honeydew Salsa and served creamy corn pudding and with Orzo pasta tossed with zucchini and hazelnuts.*

### Dessert

#### **Roasted Peaches with Amaretti Crumble and Homemade French Vanilla Ice Cream**

*Roasted peaches topped with Amaretti (Italian macaroons) cookie crumbles and served with homemade French vanilla ice cream*

#### **Lemon Semifreddo with Fresh Berries**

*Partially frozen creamy lemon mousse served with fresh berries.*

To Order: For four courses, select one first, second, main and dessert course. For tasting menu, select two main courses and one dessert. All other first and second course items are included in the tasting menu in addition to pineapple granita served between the first and second main courses.

**Vegetarian menu available upon request.**

Windy Plum Farms

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www.windyplumfarms.com