



Outlaw Kitchens Menu for Culinaria - August 11-18

Saturday, August 11  
\$35

FIRST COURSE

**BURATTA**

Fresh Mozzarella Stuffed with Marscapone Cheese  
served with caprese salad & drizzle of extra virgin olive oil  
accompanied by crostini topped with calamata olive tapenade

MAIN COURSE

**TUNISIAN FISH TAGINE**

Charmoula Rubbed Fresh Gulf Black Drum  
served in a saffron broth of fennel, leeks, tomato & garlic  
accompanied by cous cous

VEGETARIAN MAIN COURSE

**HANDMADE RAVIOLO**

Large Raviolo Stuffed with Spinach, Fennel, Ricotta and Poached Egg Yolk  
accompanied by ratatouille broth with peppers, eggplant, zucchini & tomato.

DESSERT COURSE

**FLOURLESS CHOCOLATE CAKE**  
**MELON GRANITÉ with SUGAR COOKIES**  
**OR CREME BRÛLÉE**

BEVERAGE PAIRINGS

**Lillet Rosé on the rocks with a twist**  
**Dievole Chianti Classico**  
**Blue Mountain Coffee Liqueur**

\$24