



Outlaw Kitchens Menu for Culinaria - August 11-18

Friday and Saturday, August 17 & 18
\$35

FIRST COURSE

WHITE BEAN, SHRIMP & ARUGULA SALAD

served with grilled bruschetta

MAIN COURSE

ROAST RACK OF PORK

wood roasted and served with pork jus, stone fruit and potato croquette
accompanied by zucchini fans with roast red peppers

VEGETARIAN MAIN COURSE

EGGPLANT, HERBED TOMATO & FRESH MOZZARELLA TORTAS

Eggplant Rounds Layered with Fresh Mozzarella and Herbed Tomato Confit
fried crisp and served with pesto dressed bucatini pasta and zucchini thread saute

DESSERT COURSE

**FLOURLESS CHOCOLATE CAKE, KEY LIME PIE,
or CREME BRÛLÉE**

BEVERAGE PAIRINGS

Mint infused Peach Sparkler

Chelsea Merlot

Blue Mountain Coffee Liqueur

\$25