

AN INTIMATE GATHERING WITH CLORIS LEACHMAN

TUESDAY, MAY 12TH 2009

ANTIPASTI

FRANK'S PIZZETTA WITH BOURSEN CHEESE SAUCE, ASPARAGUS, TOMATOES, GARLIC AND CHIVES

ROASTED ITALIAN BEEF STUFFED SWEET PEPPERS WITH A CALABRESE STYLE MARINARA

SMOKED TROUT MOUSE WITH ROMANO CROSTINIS

INSALATA

BABY ARUGULA WITH GRAPE TOMATOES, RADISHES, RED ONIONS AND

PROSCIUTTO CRACKLINS TOSSED IN A OREGANO & RED WINE VINAIGRETTE

ZUPA

ROASTED CARROT SOUP WITH A TARRAGON CREME FRESH AND SPRING HERBS

SECONDI

SEARED ALASKAN HALIBUT WITH A PINOT BIANCO BUTTER SAUCE OVER SAFFRON RISOTTO

OR

IOWA FARM FAMILY PORK LOIN STUFFED WITH PROSCIUTTO, ROASTED PEPPERS AND ROSEMARY

OVER WHITE BEAN RAGU AND TOPPED WITH A RED WINE DEMI SAUCE

DOLCE

LOU ANN'S HOMEMADE CANNOLI BASKET FILLED WITH VANILLA PASTRY CREAM AND FRESH BERRIES