

Culinaria August 2017

THE GREY MOSS INN

SALAD CHOICES

CAPRESE SALAD—VINE-RIPENED TOMATOES—FRESH MOZZARELLA

BASIL BALSAMIC REDUCTION

OR

“WEDGE” SALAD W/ CHOICE OF HOUSE-MADE DRESSING!

ENTRÉE SELECTIONS

MESQUITE GRILLED 6oz. FILET OF CHOICE BEEF W/ANDREW’S “SECRET SAUCE”

Fried Mac & Cheese w/ Bacon! Sauteed Tomatoes & Squash Balls!

OR

MESQUITE GRILLED SALMON W/ CRIMINI MUSHROOM-GARLIC BUTTER SAUCE!

OR

FRIED “BUTTERFLIED” SHRIMP!

Chorizo Creamed Corn W/ Roasted Tomato!....Microgreens Dressed W/

Herbed Vinaigrette!

DESSERT

MEYER LEMON SEMI-FREDDO W/ ‘NILLA WAFER CRUST & PORT-CHERRY REDUX!

OR

PRALINE PARFAIT

Special wines! Amici Sauvignon Blanc, Napa, 2014 \$32. Bottle \$9. glass

The SUM, California Red Wine, 2014 by Tuck Beckstoffer \$35. Bottle \$10. glass

689 SIX EIGHT NINE, Red Wine, Napa, 2015 \$40. Bottle \$12. glass

