

JP Fine Foods LLC
Summer Sample Menu 2021
4 passed Hor D'oeuvres and 5 course plated

PASSED

Ancho Chile Pineapple BBQ Pulled Pork | Wonton, Diced Mango

Herb Goat Cheese | Mushrooms

Ricotta Crostini | Black Mission Figs, Honey, Lavender

Peking Duck | Spinach Crepes

SIGNATURE COCKTAILS

Sake Mojito | Lime, Mint

Watermelon Daiquiri | Rum, Lime

Peach Margarita | Tequila, Honey

FIRST COURSE

Corn Chowder

SECOND COURSE

Handmade Fresh Pasta Pappardelle | Herbs, Zucchini, Green Olives

THIRD COURSE

Watermelon Caprese Salad | Feta, Basil, Tomato, Balsamic

FOURTH COURSE

Pan Seared Snapper | Romesco, Saffron Aioli, Rosemary Garlic Potatoes

FIFTH COURSE

Lemon Semifreddo

Please note this is a sample menu of a past event. All ingredients are sourced seasonally as a result some ingredients may not be available.