

## June 16<sup>th</sup>, 2004 – Copra – Tasting Menu

### **BRICK OVEN ROASTED BRIE**

With sautéed almonds, Tupelo honey drizzle and baby greens

### **CARIBBEAN FRIED CALAMARI SALAD**

Tender calamari lightly dusted with herbs and spices, tossed with baby greens, julienne of carrots, diced tomatoes and basil tomato vinaigrette

### **COCONUT CURRIED SHRIMP KABOB**

With spiced fruit chutney served over aromatic Jasmine rice

### **EASTERN SHORE ROCKFISH CASSEROLE**

With tomato, thyme, corn, chorizo and crab

### **COPRA PENNE PASTA**

With fresh basil, shiitake mushrooms, sun-dried tomato, roasted garlic

### **RIDGEFIELD FARMS HEREFORD NY STRIP STEAK**

With gouda mashed potatoes, marinated vegetable salad and Guinness Stout dem

### **CHEWY BLACK & WHITE BROWNIE ALA MODE**

### **WHITE CHOCOLATE and GUAVA BREAD PUDDING**

### **“FLOURLESS” CHOCOLATE CAKE**

With caramel sauce and whipped cream

COPRA

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