

# AN EVENING OF FINE DINING

WEDNESDAY, JANUARY 16, 2008

**THE NAUSET BEACH CLUB RESTAURANT**  
**22 MAIN STREET. EAST ORLEANS**

**6:00 PM CANAPES AND CASH BAR....6:45 PM DINNER**

## MENU

### **FIRST COURSE: SELECT ONE**

**Zuppa di Tuscano**, TUSCAN WHITE BEAN SOUP WITH ESCAROLE AND SAUSAGE \_\_\_\_\_

**Insalata di Barbalieta**, ROASTED RED BEET SALAD WITH BALSAMIC AND MUSTARD VINAIGRETTE, CRUMBLD GOAT CHEESE \_\_\_\_\_

**Melanzane all' arrosto con Pomodoro**, A DELICATE EGGPLANT PARMIGIANO \_\_\_\_\_

### **SECOND COURSE: SELECT ONE**

**Zuppa di Pesce**, FRESH SCALLOPS, SHRIMP, FISH AND CLAMS WITH AN AROMATIC BRODO, SAFFRON AIOLI CROSTINI \_\_\_\_\_

**Sogliola**, PANKO CRUSTED SOLE, BROWN BUTTER SAUCE WITH CAPERS AND LEMON, SAUTEED BROCCOLINI \_\_\_\_\_

**Costolette di Maile**, GRILLED CENTER CUT PORK CHOP , CARMELIZED APPLES, CIDER REDUCTION, ROASTED POTATOES WITH VINAGER PEPPERS \_\_\_\_\_

**Manzo di Brasaro et Risotto**, BRAISED SHORT RIBS, CREAMY ABORIO RICE WITH PEAS AND ROASTED MUSHROOMS \_\_\_\_\_

### **DOLCE & CAFFÉ: SELECT ONE**

**Gelato al Caffé**, VANILLA TOFFEE CRUNCH GELATO WITH CARAMEL SAUCE \_\_\_\_\_

**Panna cotta con Cioccolato**, SILKY VANILLA CUSTARD, CHOCOLATE SAUCE \_\_\_\_\_

**Torta di Pera**, PUFF PASTRY PEAR TART WITH WHIPPED MARSCAPONE CRÈME \_\_\_\_\_

**COST PER PERSON: \$38. INCLUDES TAX AND GRATUITY: Reserve Early**

NAME(s): \_\_\_\_\_ Phone/email: \_\_\_\_\_

Please indicate all three course selections for each person attending

CHECKS TO: CHATHAM/ HARWICH NEWCOMERS

MAIL TO: CATHERINE CLARK P.O. BOX 96 NO. CHATHAM, MA 02650