

TASTE OF SUMMER WINE DINNER 2019

MENU BY ANNA FETTER

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A SWEET AND SAVORY
EXPLORATION OF FRESH SUMMER
INGREDIENTS & FLAVOR
COMBINATIONS

AMUSE BOUCHE

JALAPENO PEACH SALSA

PINEAPPLE BLUEBERRY SALSA

PICO DE GALLO

SOUP

SWEET CORN & WHITE BEAN GAZPACHO

SALAD

SPINACH SALAD WITH LEMON BASIL

VINAIGRETTE

TOPPED WITH STRAWBERRIES & APPLES

FINISHED WITH TOASTED SUNFLOWER

SEEDS & FETA CHEESE

ENTREE

CHICKEN & SUMMER VEGETABLE KABOBS

OVER LEMON BASIL ORZO & SWEET PEAS

SERVED WITH A LEMON CREAM DIPPING

SAUCE

DESSERT

RAZELBERRY PIE

WITH VANILLA ICE CREAM