



The 2023 PLEASURE FEAST !
Captain Rook honors
The DUKE of ABRUZZI with
Tastes from his Favorite Voyage



Course I The Perfect Start

Freshly made Rosemary Focaccia, Chive Butter, accompanied by Country Olives, Mozzarella Pearls, Crostini with freshly sliced Strawberries, Basil Leaf, Honey Ricotta, marinated Mushrooms, and stemmed Caper Berries.

Course II La Zuppa - Melanzane e Pomodora Minestra

Roasted Eggplant and Tomato pureed Soup, seasoned with a perfect blend of Onion, Garlic, Thyme, Oregano, Cumin, Cayenne, Vegetable Stock, and a hint of Balsamic Vinegar

Course III Et tu Brutus - Caesar Salad

Romaine Lettuce, shaved Parmigiana and Caesar Dressing topped with housemade Croutons.

Course IV MARE e MONTI

OSSO BUCO

Frenched Beef Short Rib braised in Wine with cut Celery, Carrots and country seasonings.

CERNIA ALLE ERBE

Herbed Grouper Fillet topped with Olives and Heirloom Tomatoes

Served with layered Polenta and Cheese, Roasted Tomato with Parmesan Crumbs, Cipollini Onions and Balsamic glazed Carrots.

Course V La Dolce Vita - Tiramisu

Coffee soaked Ladyfingers with a mix of whipped Eggs, Mascarpone Cheese and Cocoa.

VEGETARIAN OPTION IS IN LIEU OF Course IV

Herbed Veggie Loaf with Lentils and Garbanzo served with layered Polenta and Cheese, Roasted Tomato with Parmesan Crumbs, Cipollini Onions and Balsamic glazed Carrots.

Vegetarian option must be ordered at time of Feast reservation

Menu changes and Mutiny at the whims of the Royal Chef.

HUZZAH

