

Summer

Georgie's UTC Presents

ENJOY OUR SUMMER 3 COURSE
PRE FIXE MENU - \$32.95

FIRST COURSE

VEAL MEATBALL

Basil Whipped Ricotta, House Made
Marinara, Grana Padano.

SHORT RIB TACO

Braised Short, Kimchi Slaw, Pickled Red
Onion, Salsa Verde.

STRAWBERRY FIELDS

Toasted Brie Crostini, Romaine, Baby
Spinach, Strawberry, Toasted Almonds,
Lemon Poppy Dressing.

WATERMELON SALAD

Feta, Red Onion, Mint, Arugula,
Sunflower Seeds, Melon Water, Citrus
Infused EVOO.

SECOND COURSE

STUFFED CHICKEN PARM

Black Pepper Parmesan Whipped
Ricotta, Marinara, Linguini Gremolata.

GRILLED CHICKEN GARGONELLI

Oven Roasted Tomatoes, Mushroom, Garlic,
Lemon, Baby Kale, Pecorino Pepato.

GNOCCHI "DOLCI"

Gnocchi, Roasted Butternut Squash, Baby
Kale, Citrus Cider "Dolci"
(Add Cedar Plank Blackened Salmon +\$5)

SEAFOOD PIRATTA

Miso Sake Glazed Cod, Clams, Mussels,
Cherry Tomatoes, Yuzu Broth,
Jasmine Rice.

WILTED SPINACH SALAD

Two, 2 oz Fillet Medallions, Fresh Horseradish
Crusted, Baby Spinach, Red Onion, Toasted
Almonds Bacon Berry Vinaigrette.

THIRD COURSE

WARM COOKIE SKILLET

Chocolate Chip Served with
Vanilla Bean Ice Cream.

KEY LIME TART

Key Lime Whipped Cream
Vanilla & Mixed Berry Compote.

Pre Fixe Menu