

# 2017 HOWARD COUNTY RESTAURANT WEEKS

July 24<sup>th</sup> to August 6<sup>th</sup>

## 2-Course Lunch \$20

Guests choose one option from each course

### First Course

PEACH GAZPACHO  
Goat Cheese, Cucumber Mint Salsa,  
Summer Radish

FRIED GREEN TOMATOES  
Pimento Cheese,  
Heirloom Tomato Salad

### Second Course

MUFFALETTA SANDWICH  
Mortadella, Salami, Ham, Sharp Provolone,  
Mozzarella, Marinated Olive Salad,  
Local Ciabatta, Fries

CHICKEN TOSTADA SALAD  
Chile Lime Roasted Chicken, Charred Corn,  
Black Bean Puree, Chopped Lettuce, Tomato,  
Red Onion, Tortilla, Queso Fresco,  
Avocado Ranchero Dressing

## 3-Course Dinner \$30

Guests choose one option from each course

### First Course

PEACH GAZPACHO  
Goat Cheese, Cucumber Mint Salsa,  
Summer Radish

FRIED GREEN TOMATOES  
Pimento Cheese,  
Heirloom Tomato Salad

### Second Course

PAN ROASTED BRONZINO  
Bronzino Filet, Charred Tomato Sauce,  
Summer Pea Puree, Cauliflower Relish,  
Lemon Basil

BLACKENED AIRLINE CHICKEN  
Cheddar Grits, Braised Local Collards,  
Pan Jus

### Third Course

STRAWBERRY SHORTCAKE  
Sweet Biscuit, Cream,  
Local Strawberry Compote, Mint

KEY LIME ICE CREAM SANDWICH  
Whoopie Pie,  
Taharka Brothers Key Lime Ice Cream

