

Nantucket's On-Island Chefs

Dinners for Aug 1 thru 15

Holbert Ave

**August 1st**

*mini ratatouille and buffalo mozz bites*

*Fresh fig and Organic Chix Skewers w honey drizzle*

*crostini w minted mashed peas and feta*

*baby arugula salad w goat cheese and walnuts, balsamic vin*

*roasted line caught wild salmon w Chimmichurri*

*roasted Angus beef tenderloin served w horseradish cream*

*S & P roasted multi colored fingerligs*

*orange-cumin glazed organic carrots*

*peach and pistachio tart w whipped cream and choc drizzle*

**August 2nd**

Martha's Vineyard Oysters from the grill w chipotle

others iced w Sauce Mignonette

Great big shrimp cocktail

Beautiful Local, Organic Heirloom Tomato Dsiplay w Buratta Cheese

Moors End Farm Corn on the Cob, lightly grilled

grilled Linguica, Roasted Fingerling Potatoes

Caesar Salad

1.5 lb Lobsters split and grilled

Regular, Tangerine butters

Sweet Corn Muffins

Peach & Strawberry Shortcakes and our own Vanilla Gelato

**August 3rd**

3 hor's d's TBD, one shooter tho

feta watercress mint and baby romaine salad w xx vin

skewers of rst shallots, swordfish and duck sausage

xx drizzle

stuffed idaho potatoes 'baked' on grill

asst grilled farm stand veggies

peaches and cream cake !!

**August 5<sup>th</sup>**

*mini lobster rolls (yum!)*

*artisinal cheeses/quince jam/figs/olive tapenade, etc.*

*mini crudites w a trio of dips*

*bisque of caramelized five Onion Soup*

*two hour old halibut w grilled artichoke, roasted tomato provencal*

*herbed orzo salad & Grilled lemon asparagus*

*flourless choc torte w raspberry confit*

**August 8<sup>th</sup>**

*Pate negra & manchego*

*Empanadas w pulled pork*

*heirloom gazpacho shooters w grilled shrimp*

*wild herb & field green salad w sherry vinaigrette*

*Local Lobster and organic chicken paella w saffron rice*

*Almond & Blueberry tart w our own almond gelato*

**August 9<sup>th</sup> POPS Drop Off for 12 @ White Elephant Dock**

grilled skewered BBQ Shrimp

mini tenderloin baguette sandwiches

baby mozz and heirloom tomato sticks w a nicoise drizzle

Asian Chicken wings

Chinese take out box w/gingered noodles and oodles of veg

brownie bites and cookie bars

add plates, napkins, forks

**August 10<sup>th</sup>**

peach bruchetta

smoked salmon and cucumber something

skewered jumbo shrimp w something

heirloom tomato & ricotta galette w arugula and basil vinaigrette

stuffed organic chix w yellow pepper sauce

veggies stacks and orzo

Beth's coconut layer cake w my gelato

**August 11<sup>th</sup>**

Xx x xxx xxxx

xxxx xxxxxxxx

heirloom tomato & burrata salad

grass fed beef burgers & organic chicken thighs w our bbq sauce

Moors End Farm corn on the cob, Red Skin Potato Salad

Watermelon slices

Grilled fruit/pound cakes/ our own gelato

**August 13<sup>th</sup>**

*minted pea and feta crostini*

*sumpin good here*

*chilled soup shooters?*

*Classic Caesar Salad w grilled cheesy baguette spears*

*Grilled grass fed NYStrip steaks w maitre d' buttah*

*Sauteed green beans*

*Lobster yes lobster mashed potatoes w just a little buttah*

*tropical fruit parfaits w whipped cream and cardommom poundcake*