

LIMONE

Thursday April 25th 2013
Guest Chef Dinner at Limone
George Morrone

AMUSE BOUCHE

TRUFFLED CHICKEN LIVER CROSTINI

FIRST COURSE

DELTA ASPARAGUS GRATIN
LEMON CREMA/PANCETTA/FRESH MOZZARELLA

SECOND COURSE

GEORGE'S LOCAL CRAB CAKE.ROMA TOMATO CONFIT
BASIL AIOLI .AGED BALSAMIC

THIRD COURSE

GRILLED QUAIL SALAD/BABY BLOOMSDALE SPINACH/SHAVED
FENNEL/DRIED FRUIT
CREAMY HAZELNUT VINAIGRETTE

FOURTH COURSE

ANISE SEED CRUSTED PORK TENDERLOIN.BALSAMIC CIPOLINNI
ONIONS.BAROLO BLACK PEPPERCORN BUTTER

FIFTH COURSE

VANILLA BEAN GELATO/POACHED SPRING FRUIT
SPICED SIMPLE SYRUP
\$65 PER PERSON PLUS TAX AND GRATUITY