

**JP Fine Foods LLC**  
**Summer Sample Menu**  
**4 passed Hor D'oeuvres and 5 course plated**

**PASSED**

Ancho Chile Pineapple BBQ Pulled Pork | Wonton, Diced Mango

Herb Goat Cheese | Mushrooms

Ricotta Crostini | Black Mission Figs, Honey, Lavender

Peking Duck | Spinach Crepes

**SIGNATURE COCKTAILS**

Sake Mojito | Lime, Mint

Watermelon Daiquiri | Rum, Lime

Peach Margarita | Tequila, Honey

**FIRST COURSE**

Corn Chowder

**SECOND COURSE**

Handmade Fresh Pasta Pappardelle | Herbs, Zucchini, Green Olives

**THIRD COURSE**

Watermelon Caprese Salad | Feta, Basil, Tomato, Balsamic

**FOURTH COURSE**

Pan Seared Snapper | Romesco, Saffron Aioli, Rosemary Garlic Potatoes

**FIFTH COURSE**

Lemon Semifreddo

Please note this is a sample menu of a past event. All ingredients are sourced seasonally as a result some ingredients may not be available.