



## October Chef's Table

### First Course (Choice of)

#### **Delicata Gnocchi**

Delicata squash gnocchi with sage and roasted mushrooms

#### **Stuffed Calamari**

Seasoned breadcrumbs, capers, and olives in white wine sauce

#### **Lamb Merguez over White Beans**

Homemade spiced lamb sausage over white beans and grilled flatbread

#### **Pâté en Croûte**

Pork pâté in pastry, fresh pickles, whole grain mustard

### Second Course (Choice of)

#### **Celery Root Soup**

Touch of cream and frizzled shallots

#### **Crudo**

Yellowtail crudo, apple, radish and Himalayan pink salt

#### **Frisée salad**

Frisée endive, lardons, spiced almonds

### Third Course (Choice of)

#### **Pan Roasted Chicken**

Mixed beets and beet greens

#### **Bouillabaisse**

Langoustine, mussels, seared cod, clams, in fish broth with ciabatta crostini

#### **Sheep's Milk Ricotta Ravioli**

Homemade ravioli, Marsala demi and saffron pecorino

#### **Flat Iron Steak**

Grilled, olive oil poached fingerlings potatoes, herb mushroom butter, broccolini

### Fourth Course (Choice of)

#### **Apple Pithivier**

Frangipane and apple in puff pastry, mini caramel apple

#### **Chocolate Mousse Torte**

Dark chocolate mousse with whipped cream and toasted hazelnuts

**Chef's Table** October 24<sup>th</sup> and 25<sup>th</sup>, 2014 7:30pm | Prix Fixe \$75 per person| Bring Your Favorite Wine|

**Joseph Cuccia Catering, Inc** 17 Summer Street, Lodi, New Jersey 07644

**Reservations ONLY:** 973.928.4780/ [info@josephcucciacatering.com](mailto:info@josephcucciacatering.com)

\*Menu subject to change by direction of chef