



ISLAND COOKING CO.
BY DEB NOLAN

SAMPLE SUMMER MENU

STARTERS

Diablo Wild Gulf Prawns lime, honey, chipotle and lime aioli

Ricotta and Pea Pesto topped with cherry tomato on multigrain toasts

Melon & Basil Skewer pink Himalayan sea salt

PLATED SALAD

Roasted Beets organic baby greens, toasted walnuts, Point Reyes bleu cheese, white balsamic-honey vinaigrette

Artisan Bread and whipped butter baskets

DINNER

Wild Cedar Plank Salmon fresh herb rub and orange miso sauce

Seared Waygu Flank Steak house steak sauce, red wine, mulato pepper, balsamic

Risotto tamari-seared mushrooms

Chef's Choice Summer Grilled Vegetable Platter with lemon aioli

Summer Yellow and Green Bean Mix fresh herb oil and sea salt

DESSERT

Coconut Tarts filled with lemon curd and topped with raspberries

Chocolate Stout Cupcakes with cocoa Guinness frosting finished with sea salt

Petit Fruit Crisp