

Welcome to Matthew's

August 30, 2011

First Course

Cucumber Wrapped Artisan Lettuce with Sundried Tomato and Parmesan Dressing

Second Course

*French Escargot, Prosciutto, Shiitake Mushroom, Spinach, Sherry Emulsion
Marinated Asparagus with Honshimeji Mushrooms and Truffle Cream*

Entrees

*Francaise of Grouper with Lemon Braised Spinach and Shallot Herb Broth
Tenderloin of Beef and Florida Rock Shrimp with Pomme Puree and Bordelaise
Focaccia Crusted Chicken Scallopini with Roasted Tomato and Kalamata Olive Jus
Fairytale Eggplant Napoleon, Sauteed Spinach, Goat's Cheese, Tomato Coulis*

Desserts

*Oatmeal Florentine Cookie with Cashew Ice Cream
Matthew's Molten Chocolate Cake with Vanilla Anglaise*