

2011 TOUR OF KITCHENS CULINARY SAMPLINGS MENU

Carmelo's Restaurant -

Antipasti Terrine- Layers of garden vegetables, herbs, mozzarella cheese and cured meats, finished with EVOO.

**The Red Coach Inn /
The Bistro at the Old Fort Inn -**

Southwestern Steak Fajita Canapé - Grilled seasoned flank steak, guacamole and fresh salsa on a tortilla.

Chicken Salad Oliver - Chicken breast, potatoes, peas, pickle, carrots, eggs and onions.

The Nines Catering Company -

Wine & Cheese Revisited -Homemade peppercorn pasta, roasted grapes, crispy pancetta and freshly grated parmesan cheese drizzled with olive oil.

The Youngstown Village Diner -

Black Bean and Rice Soup - Topped with a cilantro sour cream

Strawberry Walnut Salad - Featuring a bed of crisp romaine lettuce topped with red onions, fresh strawberries, toasted walnuts and crumbly blue cheese, finished with their own honey balsamic dressing.

Wine on Third -

Sesame Seared Ahi Tuna - With soba noodles, seaweed salad, tobiko roe, wasabi drizzle and a won ton chip.

Macri's Italian Grille-

Manicotti- Stuffed with a blend of ricotta and parmesan cheeses and finished with Macri's own Bolognese sauce.

Wegmans -

Grilled Beef Shoulder - With gorgonzola cheese and caramelized onions served on a crostini.

The Delaware -

Stuffed Chili Pepper- Pepper jack and cheddar cheese stuffed poblano peppers, fried and served with a cilantro-lime tomato sauce.

Pork and Cheddar Tater Tots - Large potato croquettes filled with pulled pork, cheddar and onions.

**DiCamillo Bakery and
The Village Bake Shoppe -**

Assorted Desserts