



*Chef Alex Capasso has always used locally grown and farmed products. For this summer's Farm Fresh Collingswood Event, Capasso Restaurants will be using specialty greens and herbs produced by farmers featured at the Collingswood Farmers' Market.*

## **Farm Fresh Collingswood**

**July 17, 2011 - July 31, 2011**

**Four Courses for \$29.95**

**Available at**

**\* Blackbird**

**\* West Side Gravy**

### **Course One**

- **Demitasse of Gazpacho, vine ripened Jersey tomatoes, garden vegetables  
(with Jumbo Lump Crab - \$6)**
  - **Panko Crusted Zucchini, tomato horseradish dipping sauce**

### **Course Two**

- **Arugala Salad, fresh grated Romano cheese, pine nuts, golden raisins, tomato, fresh squeezed lemon, extra virgin olive oil  
(with Gulf Shrimp, Jumbo Lump Crab, or Free Range Chicken - \$6)**
- **Fricassee of Prince Edward Island Mussels, fresh herbs, natural mussel jus**

### **Course Three**

- **Tempura Battered Soft Shell Crab, watermelon-cucumber salad, wasabi aioli  
(with Panko Crusted Oyster - \$3)**
- **Imported Orecchiette, slow cooked tomatoes, broccoli rabe, parmesan cheese, fresh herbs,  
extra virgin olive oil  
(with Sweet Italian Sausage - \$3)**
- **Confit of Free Range Chicken, Jersey corn risotto, jus de poulet**

### **Course Four**

**Lemon Short Cake**

**Lemon Sponge, blueberry compote, fresh whipped cream, lemon curd**

**Raspberry Lemonade**

**Raspberry Lemon Mousse, vanilla sponge, candied lemon zest**

*Chef/Owner  
Alex Capasso*