



**CHEF BILLY GRANT'S  
POP UP FARM DINNER  
AT ROSE'S BERRY FARM**

**FRIDAY, AUGUST 9TH, 2019, 6:30 IN THE EVENING**

*Chef/Owner Bill Grant*

*Chef Corey Cannon – Bricco Trattoria*

*Chef Jon Gyles – Restaurant Bricco*

**TO BEGIN:**

**LARGE STATIONED APPETIZER DISPLAY**

*Meat & Cheese Board, Watermelon Salad, Stuffed Local Peppers,  
Local Melon and Peach Panzanella Salad*

**ASSORTMENT OF HAND-PASSED HORS D'OEUVRES**

**SIGNATURE COCKTAIL FEATURING ROSE'S BERRY FARM BLUEBERRIES!**

**FIRST COURSE**

**CHILLED LOBSTER SALAD/ CUCUMBER, SUNGOLD TOMATO, BASIL**

**SECOND COURSE**

**HANDMADE FRESH GEMELLI A LA NORMA/ LOCAL MOZZARELLA,  
LOCAL EGGPLANT, BASIL PESTO**

**ENTREE**

**PETITE FILET/ HEIRLOOM TOMATOES, CREAMLESS GUTT FARM CREAMED  
CORN, COTIJA CHEESE, CALABRIAN CHILI BUTTER**

**DESSERT**

**LOCAL PEACHE COBBLER, LEMON CURD, MASCARPONE ICE CREAM**

*Per Person: \$89 plus tax and 18% gratuity (includes all alcoholic beverages)  
Purchase Tickets on line: [www.billygrant.com](http://www.billygrant.com) or contact Catering Director Michelle McMahon  
[michelle@billygrant.com](mailto:michelle@billygrant.com)*

*\*All dietary restrictions MUST be communicated at the time reservation is made. Seating is family-style groups of six. Any specific seating requests should be directed to:  
[michelle@billygrant.com](mailto:michelle@billygrant.com).*