



LOBSTER AND "CLAMBAKE" SUMMER FEAST

What says summer better than a "Down East Clambake"-style meal? We've got the delicious lobsters, plus staples like corn on the cob, potatoes, and summer-ripe tomatoes. But we've also got a few gourmet twists, and with the bounty of summer ingredients -- plus local seafood, and some meat for those who don't share your love affair with shellfish. Perfect!

APPETIZERS

Baby crab cakes

Crostini with tomato and basil, herbed goat cheese with red onion jam, olive tapenade
Prosciutto, melon, and asparagus skewers

SALAD (choose 1)

GRILLED MARINATED SQUID SALAD with avocado, cherries, and mint
ROASTED BEETS with ricotta, basil, and sherry-almond vinaigrette
FRESH FISH CARPACCIO, shaved veggies, arugula, lemon, and extra virgin olive oil

THE CLAMBAKE

Sauteed clams, mussels, and cockles, with shallots, white wine, garlic, olive oil & crusty bread

MAIN COURSE

Boiled lobsters

Grilled sausages with grilled polenta diamonds and sauteed broccolini

OR

Dana's famous grilled burgers with all of the fixings, on potato rolls

SIDES (choose 4)

Baked stuffed potatoes

Boston lettuce with grape tomatoes and homemade blue cheese dressing

Boiled corn on the cob with smoked paprika-lime butter

Radicchio, grilled peaches, tomato, burrata

Dilled potato salad in Dijon vinaigrette

Haricot vert with toasted almonds, orange sections, and roasted beets in vinaigrette

Sliced beefsteak tomatoes with fresh salsa verde

DESSERT (choose 2)

Dana's deep chocolate brownies

Key Lime pie

Pavlovas: meringue shells filled with whipped cream, topped with summer fruits

Watermelon slices

Homemade 'chipwiches'

Warm blueberry galettes with ice cream

fabulous food

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