

August						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					IsenHower Cellars Wine Tasting Dinner	
					1 Sesame Won Ton Salad w/Orange Soy Vinaigrette Barbecued Baby Back Ribs Scalloped Potatoes w/ Leeks Roasted Corn and Peppers Marscapone Tart w/Fresh Peaches <i>\$70/person</i>	2 Baby Greens w/Cherry Vinaigrette Grilled Chicken w/Avocado & Swiss Melt New Potatoes w/Herbed Butter Fresh Green Beans w/Shallots & Bacon Cool Lemon Dessert w/FreshMint <i>\$30/person</i>
	Comfort Food Night				Tertulia Wine Tasting Dinner	
3 Cook's Night Off	4 Cabbage Cilantro Slaw Chicken Fried Steak w/Caramelized Sweet Onions Mashed Potatoes & Country Gravy Corn on the Cob Blackberry Cobbler w/ Berry Swirl Ice Cream <i>\$25/person</i>	5 Mango Avocado Shrimp Salad Southwest Rub Cornish Game Hens Tomatillo Rice w/ Grilled Peppers, Mushrooms, Onions Lemon Tart w/Almond Crust <i>\$25/person</i>	6 Blackberry Blue Cheese Salad Chicken w/Blackberries Twice Baked Potato Steamed Spring Vegetables Frozen Key Lime Pie <i>\$25/person</i>	7 Zucchini Soup w/Radish Garnish Spicy Grilled Chicken w/Spring Grilled Vegetables Black Beans and Rice Peach Cobbler <i>\$25/person</i>	8 Blackberry Blue Cheese Salad Beef Tenderloin Gorgonzola Golden Potatoesw/Fresh Herbs Stuffed Heirloom Tomatoes White Chocolate Semifreddo <i>\$70/person</i>	9 Black Bean, Pepper Salad w/Crisp Corn Tortilla Strips Macadamia Crusted Tilapia w/ Pineapple Salsa Fiesta Rice Roasted Corn Coconut Crème / Banana Crème Pie <i>\$30/person</i>
	Comfort Food Night					
10 Cook's Night Off	11 Italy's Best Salad Spaghehiti w/Sausage & Peppers Green Beans and Mushrooms Cameo Heights Bread Pudding <i>\$25/person</i>	12 Apple Blue Cheese Salad w/Walnuts and Raspberry Vinaigrette Roasted Garlic and Chile Crusted Pork Loin Onion Potato Pierogi w/Caramelized Onions Green Beans w/ Garlic Crème Creamy Berry Pie <i>\$25/person</i>	13 Summer Bounty Salad w/ Carrot Vinaigrette Chicken Alfredo Crusty Rustic Sourdough Rolls Lemon Bar Trifle <i>\$25/person</i>	14 Baby Greens w/Cherry Vinaigrette Provolone and Pancetta Stuffed Chicken Breasts Wild Rice Pilaf Chocolate Zuccotto <i>\$25/person</i>	15 Green Bean and Shrimp Salad Garlic Studded Prime Rib Gruyere Potatoes Apple Crostata <i>\$30/person</i>	16 Pear Saladw/Toasted Walnuts Barbecued Rock Cornish Game Hen Baked Beans Scalloped Potatoes Berry Pirouette <i>\$30/person</i>
	Comfort Food Night					
17 Cook's Night Off	18 Italian Salad w/ Romano Dressing Italian Style Meat Loaf Sauted Mushroom & Cheese Ravioli Green Beans w/Garlic Crème Carrot Cake w/Crème Cheese Frosting <i>\$25/person</i>	19 New Orleans Salad Your choice: Crawfish Etouffe or Jambalaya Fragrant White Rice Southern Pecan Pie w/Carmel Swirl Ice Cream <i>\$25/person</i>	20 Cherry Vinaigrette Salad w/Pecans & Bacon Grill Pork Chops Cherry Sage Dressing Fluffy Potatoes w/Pork Gravy Tricolor Corn Walnut Maple Ice Cream w/Hot Fudge Topping <i>\$25/person</i>	21 Cashew Pear Tossed Salad Brown Sugar Glazed Grilled Salmon Almond Pineapple Rice Pilaf Broccoli Parmesan Chocolate Panna Cotta w/ Fudge Sauce <i>\$25/person</i>	22 Apple Bacon Cranberry Salad Chicken Cordon Bleu Potatoes & Gravy Tri Color Pepper Corn Black Bottom Cheesecake Pie <i>\$30/person</i>	23 Blackberry Blue Cheese Salad Tri Tip Steaks Grilled Potato Skins Creamed Baby Vegetables Summer Fruit Clafouti <i>\$30/person</i>
	Comfort Food Night					
24 Cook's Night Off	25 Garden Fresh Salad Smoky Pork Ribs Whole Red Potatoes with Roasted Garlic Crème Aoli Fresh Corn on the Cob Warm Chocolate Cake w/ Whipped Crème <i>\$25/person</i>	26 Iceberg Wedge w/ Fresh Melon & Honey Dressing Pulled Pork Fiesta Rice Cabbage Cilantro Slaw Fresh Pineapple Upside Down Cake <i>\$25/person</i>	27 Arugula Avocado Salad Chicken or Shrimp Fettuccine Summer Vegetables Grilled Apple Galette <i>\$25/person</i>	28 Blueberry Orange Salad Apple and Onion Chicken Pasta Primavera Summer Pudding w/Rum Whipped Cream <i>\$25/person</i>	29 Mandarin Orange Ginger Salad Teriyaki Chicken Wings Stir Fry Vegetables w/Fragrant Jasmine Rice Spring Rolls Apple Dumplings w/Carmel Swirl Ice Cream <i>\$30/person</i>	30 Italian Salad w/Romano Dressing Filet Mignon Havarti Crème Potatoes Grilled Fresh Corn White Chocolate Berry Dessert <i>\$30/person</i>
31 Cook's Night Off						