

# Carnevale Menu

Antipasto Display - *Chef Tom Cambell, TVCCA*

Hog Wings w/ Chimichurri & Plantains - *Head Chef Devin Brooks, TVCCA*

Kale & Brussel Sprout Salad - *Chef/Owner Sarah Cook-Curtis, Not Only Juice*

Assorted Gourment Grilled Cheese - *Chef Allan Niskanen, TVCCA*

Asian Inspired Beef - *Chef Jason Bentley & Culinary Students, Norwich Technical High School*

Ahi Poke - *Chef/Owner Steve Turner, Lilian's Cafe*

Steakhouse Mac & Cheese w/ Grilled Chicken - *Carlos Garcia, Longhorn Steakhouse*

Pot Roast Sliders w/ Chipotle Mayo - *David Myers & Amariyls Saluk, Norwich/New London Rehab*

Green Pea Gnocchi w/ Lamb Demi, Lamb Fond, & Micro Greens - *Chef Brandon Dolan, CT National Golf*

Pastrami Ruebens - *Stephen Smith, Dog Lane Cafe*

Chicken & Sausage Gumbo - *Stephen Smith, Dog Lane Cafe*

Sea Scallops Over Linguine w/ Sundried Tomato Cream Sauce - *Kaitlin Baker-Hewes & Chef Justin Garcia, Mystic Boathouse*

Chicken Cacciatore w/ Heirloom Tomatoes, Fried Capers, & Basil - *Chef/Owner Anna Lathrop, Gourment Galley*

Slow Roasted Carrots w/ Sesame Seeds & Honey - *Chefs Tyler Guerin and Ryan Kennedy, Brigaid*

Assorted Desserts - *Chef Lynn Mansel, Mohegan Sun*

Crispy Chocolate Chip Cookies - *Chef Tom Murphy, The Arc New London County*