



Saw Mill Village • 404 Route 70 • Cherry Hill, NJ • 856-429-1061 • www.KuzinaBySofia.com

SJ Off The Hook 2009

a Celebration of Local NJ Seafood, Meats & Produce

Monday, June 22nd through Thursday, June 25th • Four Courses for \$30.00

First Course (Choose One)

- **Seafood Manti**
 - Sofia's Own Hand Sheeted Filo Rolled with Cape May Bay Crab, Scallops & Clams, Served over Fresh Mint Infused Kalamata Extra Virgin Olive Oil
- **Jumbo Barnegat Scallops Appetizer**
 - Pan Seared Jumbo Scallops with Kalamata Extra Virgin Olive Oil and Garlic. Served over Imported Semolina Orzo Tossed in Olive Paste and Red Roasted Peppers
- **Clams Anatolitiko Style**
 - Little Neck Cape May Clams Simmered in a Light Coriander Broth
 - Served over Vineland Fresh Day Cut Dandeloin Salad
- **Cape May Day Boat Sesame Crusted Yellow Tail Tuna Appetizer**
 - Medallions of Tuna Pan Tossed in a Light Sesame Crust Served over Marinated South Jersey Fresh Picked Zucchini Slices, Topped with Shaved Kefalothraviera Cheese

Second Course (Choose One)

- **Kuzina Horiatiki Salad**
 - A Medley of Jersey Fresh Vine Ripened Tomato, Cucumber, Bell Pepper & Red Onion, Tossed with Olive Oil, Olive Paste and Coriander Seed Vinaigrette Dressing. Served over Arugula and Topped with Barrel Aged Imported Feta Chips
- **Kakavia Fisherman's Soup**
 - Fresh Fish Broth, Slow Simmered with a Variety of Seafood. Fish, Carrot, Celery, Fennel, Tomato, Onion, Potato and Rice Finished with Fresh Squeezed Lemon Juice and Fresh Herbs.

- **Tabouli tou Passah**
 - Finely Chopped Jersey Fresh Parsley, Tomato, Scallions & Mint, Tossed with Fine Bourghol in a Lemon & Olive Oil Dressing with Sliced Jumbo Bay Shrimp & Octopus

Intermezzo

- **Imported Chios Mastixha gum Granita**

Third Course (Choose One)

- **Stuffed Tomato with Monk Fish**
 - Jersey Fresh Tomatoes Stuffed with Cape May Atlantic Monk Fish, Rice & Herbs, Then Slow Oven Simmered in a Fresh Crushed Tomato Sauce. Served with a Drizzle of Lime Infused Olive Oil
- **Yellow Tail Tuna Steak**
 - Cape May Day Boat Atlantic Yellow Tail Tuna Steak Chargrilled and Served over Imported Semolina Orzo & Lentil Pilaf
- **Drum Fish Kebob**
 - Chargrilled Jersey Coast Drum Fish Loin, Skewered with Bell Pepper & Onion and Served over Red Kozani Saffron Rice Pilaf
- **Whole Porgie or Black Sea Bass**
 - Your Choice Jersey Coast Day Boat Fresh Hooked Porgie or Black Sea bass. An Average of 1.5 Pound Fish Slow Chargrilled Whole and Served with a Generous Drizzle of Fennel & Herb Infused Olive Oil and Lemon Dressing
- **Greek Style Flounder**
 - Jersey Day Boat Fresh Flounder Fillet, Broiled and Served with Olive Oil, Lemon & Oregano Topping

Fourth Course (Choose One)

- **Karidopita Walnut Cake**
 - Our Own Twist of This Age Long Staple of Greek House Desserts. Walnut Cake Baked with Fresh Orange Zest and Rested in Honey Syrup. Served with a Dab of Greek Style Yogurt and Orange Peel Preserve Topping
- **Yiaourti Me Kidhoni Greek Yogurt with Honey & Quince Preserves**
 - Velvety Thick Greek Style Yogurt Served with a Generous Topping of Attika Honey and Home Made Quince Preserves