

Borghì's Restaurant
Hors d'oeuvres

Shrimp wrapped with prosciutto topped with a balsamic reduction

*Beef Carpaccio served on a croustini with Aurecchio provolone topped
with a Dijon caper aioli*

Roasted dill salmon on black bread with a scallion mayonnaise

Salmon, spinach, and goat cheese puff pastry

Panko encrusted crab cakes with a Creole aioli

Toasted sesame chicken with a hoisin glaze

*Roasted beef tenderloin with a red onion marmalade and smoked mozzarella
cheese on garlic toast*

Glazed scallops wrapped with smoked bacon

*Pork tenderloin stuffed with fresh spinach, Portobello mushrooms,
and chorizo sausage*