



JUNE 4, 2026

**FIRST COURSE**

SHRIMP SCAMPI TOAST –  
Garlic Butter Emulsion, White Wine, Garden Herbs

**SECOND COURSE**

TUSCAN CHOPPED MARKET SALAD –  
Mixed Greens, Salami and Prosciutto, Toasted Walnut,  
Honey Dijon Vinaigrette

**INTERMEZZO**

LIMONCELLO GRANITA

**ENTREE**

HAND-ROLLED THREE-CHEESE RAVIOLI –  
Basil Pesto, Slow-Simmered Marinara, Anchovy Pangrattato  
Optional Addition: Crumbled Italian Sausage

**DESSERT COURSE**

CITRUS OLIVE OIL CAKE –  
Seasonal Macerated Berries, Whipped Ricotta

MENU & RECIPIES BY CHEF MARIAH SCOTT  
EXECUTED BY HCC CULINARY ARTS STUDENTS  
SUMMER 2026

