GREATER WILDWOOD CHAMBER OF COMMERCE

WILDWOODS RESTAURANT WEEK

POPPI'S
brick oven kitchen

Appetizers Choice Of

Chicken Parmesan Soup

Whipped Ricotta: creamy whipped ricotta with roasted garlic, hot honey, fresh thyme and grilled Italian bread

Short Rib Italian Eggroll: braised short rib, carmelized onions, mozzarella and parmesan cheese wrapped in a crispy shell topped with balsamic glaze and served with marinara sauce

Entrees Choice Of:

Maple Dijon Glazed Chicken: roasted chicken breast brushed mith a maple Dijon glaze, served with sweet potato puree, crispy Brussel sprouts, and toasted pecans

Spicy Vodka Burrata Mafaldine: Mafaldine tossed in a spicy Calabrian chili vodka cream sauce with roasted garlic and parmesan, topped with creamy burrata, fresh basil and crispy garlic breadcrumbs

Sweet Corn & Crab Ravioli: sweet corn and crab ravioli tossed in a silky lemon-chive beurre blanc with blistered corn, parmesan and fresh herbs, finished with chili oil

Roasted Halibut: Herb-roasted halibut served over velvety carrot-ginger sauce, accompanied by roasted asparagus and parmesan risotto finished with crispy leeks and a drizzle of herb oil

Desserts Choice Of:

Chocolate Torte

Pumpkin Bread Pudding with Cream Cheese Glaze

Warm Apple Crisp with whipped cream