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Make yourself comfortable.

## Mid-Summer Feast Early Harvest Menu

Appetizer: **Heirloom Tomato and Cheese Tart**

Soup: **Squash Blossom Soup with Corn**

Main Dish: **Spaghetti with Shrimp and Arugula Pesto**

Dessert: **Donut Peaches in Rosemary Syrup with Blackberries**

### Heirloom Tomato and Cheese Tart

6 small to medium heirloom tomatoes  
12 sheets frozen phyllo dough  
Extra virgin olive oil  
Parmesan  
Rindless goat cheese (2 ounces)  
Salt and freshly ground black pepper  
Fresh herbs (such as a combination of basil, chives, and parsley)

### Squash Blossom Soup with Corn and Zucchini Salsa

20 zucchini blossoms  
Extra virgin olive oil  
1 onion  
Garlic  
Chicken broth (low-sodium)  
Yellow cornmeal  
Salt and freshly ground black pepper  
2 limes  
1 small zucchini  
1 tomato  
Salt  
1 large ear corn  
Red onion  
Jalapeño chile  
Fresh cilantro or basil

### Spaghetti with Shrimp and Arugula Pesto

1 pound spaghetti  
Extra virgin olive oil  
1 pound extra-large (21 to 26 count) shrimp, peeled and deveined  
1 pint cherry tomatoes  
Salt and freshly ground black pepper  
Freshly grated Parmesan

### Arugula Pesto

Garlic cloves  
Pine nuts, walnuts or almonds  
Parmesan or Romano  
3 cups packed fresh arugula  
Olive oil  
Salt and freshly ground black pepper

### Donut Peaches in Rosemary Syrup with Blackberries

Dry white wine (such as Pinot Grigio)  
Sugar  
Six 2-inch-long rosemary sprigs  
6 firm-ripe donut peaches  
1 pint blackberries