



Weekend of June 21st

*First Course:*

Peach, Buttermilk, and Brioche Gazpacho, Crème Fraîche, Chive Oil, Toasted Almonds

*or*

Organic Hydroponic Mixed Greens, Peach-Rice Wine Vinaigrette, Peaches, Golden Raisins,  
Pickled Radishes, Pecans, Crumbled Feta

*or*

Prodigal Farms Soft Ripened Goat's Cheese, Crostini, Peach Chutney, Olive Tapenade, Peach Gastrique

*Second Course:*

Gochugara Marinated Grilled Shrimp, Garlic Scape Chimichurri, Hakurei Turnip Ceviche,  
Kalamata Purée, Pickled Red Onion, Watercress

*or*

Pan Seared Diver Scallop, Garlic Scape Panisse, Lemon Ricotta, Pickled Strawberries,  
Micro Citrus Greens, Beet Aioli

*or*

Goat's Cheese, Parmesan, Ricotta, Garlic Scape, and Kale Ravioli with Braised Greens, Mushrooms,  
Bacon, and a White Wine Fennel Cream Sauce

*Main Course:*

Grilled Angus Beef Tenderloin, Fingerling Potatoes, Blackberry and Red Wine Coulis,  
Roasted Turnips, Grilled Patty Pan Squash, Oyster Mushrooms, Demi-Glace

*We suggest Trefethen Double T Cabernet Blend, Napa CA 2014 \$15/\$52*

*or*

Grilled Marinated Swordfish, Lemon and Garlic Scape Tapioca, Braised Chinese Cabbage,  
Pickled Radish and Seaweed Salad, Crustacean Nage

*We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46*

*or*

Pan Roasted Domestic Lamb Chops, Roasted Garlic Purée, Roasted Turnips, Grilled Squash,  
Roasted Zucchini, Pickled Ramp, Demi-Glace

*We suggest Picket Fence Pinot Noir, Russian River, CA 2014 \$11/\$40*

*or*

Roasted Duck Confit, Goats Cheese and Local Greens Risotto, Grilled Squash and Zucchini,  
Pickled Swiss Chard, Peach Gastrique

*We suggest Gouguenheim Malbec, Argentina 2014 \$9/\$32*

*Dessert:*

Vanilla Bean Panna Cotta, Pineapple Gelée, Fresh Pineapple, Toasted Coconut, Whipped Cream

*or*

Lemon and Blueberry Crème Brûlée, Pecan Almond Biscotti, Whipped Cream

*or*

Belgian Chocolate Crèmeux, Crumbled Cookie, Peach Compote, Peaches, Whipped Cream