



Weekend of June 28th

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 Field of Creams 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 Peaches,
Micro Citrus Greens, Beet Aioli

or

Pan Roasted Pork Belly, Cream Cheese and Garlic Scape Agno loti, Scallion Pesto, Braised Fennel

Main Course:

Grilled Angus Beef Tenderloin, Fingerling Potatoes, Blackberry and Red Wine Coulis,
Roasted Eggplant, Grilled Summer Squash, Oyster Mushrooms, Demi-Glace

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

or

Pan Seared Branzino, Zucchini and Yellow Squash Spaghetti, Swiss Chard, Blistered Tomato,
Kalamata Olives, Capers, Garlic and White Wine Sauce

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

or

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

We suggest La Cuna de la Poesia Tempranillo, Spain 2010 \$12/\$48

or

Roasted Duck Confit, Sherry Cream Tapioca, Braised Rainbow Chard, Grilled Squash,
Pickled Swiss Chard, Peach Gastrique

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

Dessert:

Vanilla Bean Panna Cotta, Blackberry Gelée, Blackberries, Pistachios, Whipped Cream

or

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

or

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