



**Weekend of July 12th**

***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:***

**Grilled Spanish Octopus, Garlic Scape Chimichurri, Hakurei Turnip Ceviche, Kalamata Purée,  
Watermelon, Cucumber**

*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 Agnolotti, 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 Mountain Brook Cabernet, Tryon, NC 2013 \$11/\$40*

*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 Ondarre Rioja Riserva, Spain 2010 \$15/\$52*

*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**