



Weekend of July 19th

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 Sweet Lolly Cow's Milk Cheese, Massa Cracker, Peach Chutney, Olive Tapenade,
Peach Gastrique

Second Course:

Grilled Spanish Octopus, Garlic Scape Chimichurri, Grilled Corn Relish, 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, Sweet Corn Agno loti, Scallion Pesto, Braised Fennel

Main Course:

Grilled Angus Beef Tenderloin, Fingerling Potatoes, Sweet Corn Purée, Roasted Eggplant,
Grilled Summer Squash, Wild 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, Grilled Corn, Roasted Zucchini,
Pickled Tomato, Demi-Glace

We suggest Ondarre Rioja Riserva, Spain 2010 \$15/\$52

or

Roasted Duck Confit, Succotash of Corn and Cherry Tomatoes, Braised Greens, Peach Chutney,
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