



Weekend of July 26th

*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, Cucumbers, Pecans, Crumbled Feta

*or*

Prodigal Farms Sweet Lolly Cow's Milk Cheese, Sunflower Seed Crostini, 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 Agnolotti, Scallion Pesto, Cherry Tomato, Basil

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

*or*

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

*We suggest Gougouenheim 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