



Weekend of July 5th

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