



Weekend of August 2nd

First Course:

Peach, Buttermilk, and Brioche Gazpacho, Crème Fraîche, Chive Oil, Toasted Almonds

or

Organic Hydroponic Mixed Greens, Peach-Rice Wine Vinigrette, 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, Chimmichuri Red Potato, Corn and Tomato Salsa, Cucumber, Pickled Onion, Olive Purée

or

Pan Seared Diver Scallop, Garlic Scape Panisee, 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

or

Pan Seared Atlantic Salmon, Sweet Corn Pudding, Zucchini Ribbons, Blistered Tomato, Blackened Okra, Tomato Nage

or

Pan Roasted Domestic Lamb Chops, Roasted Garlic Purée, Grilled Corn, Roasted Zucchini, Pickled Tomato, Demi-Glace

or

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

Dessert:

Vanilla Bean Panna Cotta, Blackberry Gelé, BlackBerries, Pistachios, Whipped Cream

or

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

or

Belgian Chocolate Cremuex, Crumbled Cookie, Blueberry Compote, Raspberries, Whipped Cream