



Weekend of August 9th

First Course:

Heirloom Tomato and Brioche Gazpacho, Crème Fraiche, Chive Oil, Toasted Almonds, Basil

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, Chimichurri Red Potato, Corn and Tomato Salsa, Cucumber,
Pickled Onion, Olive Purée

or

Pan Seared Diver Scallop, Avocado Purée, Pickled Peaches, Poppy Seed, Citrus Micro Greens,
Crisp Tortilla

or

House Made Yukon Potato Gnocchi, Pan Roasted Pork Belly, Fresh Tomato Sauce, Spinach,
Micro Basil, Parmesan

Main Course:

Grilled Angus Beef Tenderloin, Fingerling Potatoes, Sweet Corn Purée, Blackberry Red Wine Coulis,
Roasted Eggplant, Grilled Summer Squash, Wild Mushrooms, Demi-Glace

We suggest Mountain Brook Cabernet, Tryon, NC 2013 \$11/\$40

or

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

We suggest Chateau Vitallis Macon-Fuisse, FR 2016 \$12/\$42

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, Tomato and Goat's Cheese Risotto, Blackberry Coulis,
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

Peach Crème Brûlée, Pecan Almond Biscotti, Whipped Cream

or

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