



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