



Dinner Menu - August 2022

First Course:

Organic Hydroponic Mixed Greens, Fresh Peaches, Radish,
Pickled Shallots, Cucumber, Goat Cheese, Toasted Almonds, Blackberry Vinaigrette

or

Roasted Sweet Corn Gazpacho, Cilantro Oil, Crème Fraiche, Pico de Gallo

or

Siano Burrata, Cherry Tomatoes, Balsamic Reduction, Garden Basil

Second Course:

Goat Cheese Stuffed Cremini Mushrooms, Tomato Aioli, Cherry Tomatoes, Saluda Honey

or

Swordfish "Ceviche", Corn, Tomatoes, Jalapenos, Avocado Mousse, Tortilla Chips

or

Pan Roasted Pork Belly, Watermelon, Pickled Peppers, Watercress, Lime and Herb Dressing

Main Course:

Grilled Beef Tenderloin, Au Gratin Potatoes, Squash and Zucchini,
Roasted Mushrooms, White Wine Mustard Sauce, Demi-Glace

or

Red Wine Braised Veal Cheek, Apple and Parmesan Risotto, Squash and Zucchini, Veal Jus

or

Local Mountain Trout, Yukon Gold & Goat Cheese Cake, Squash & Zucchini, Lemon Aioli

or

Roasted Duck Confit, Pinto Bean & Vegetable Medley, Swiss Chard, Coulis, Peach Gastrique

Dessert:

Chocolate Cake, Frozen Chocolate Crèmeux,
Local Raspberries, Toasted Hazelnuts, Whipped Cream

or

Vanilla Bean Panna Cotta,
Local Peach & Sage Gelée, Crumbled Shortbread Cookie, Local Blackberries

or

Espresso Crème Brulée, Pecan Almond Biscotti