



Dinner Menu - September 2022

First Course:

Organic Hydroponic Mixed Greens, Fresh Apples, Radish, Pickled Shallots,
Cucumber, Goat Cheese, Toasted Almonds, Apple Cider Vinaigrette

or

*Blue Point Oysters on the Half Shell, Champagne Mignonette

or

Trout Tartine (Cured/Grilled), Onion Marmalade, Roasted Garlic Aioli, Watercress, Toasted Bread

or

Roasted Sweet Corn Gazpacho, Crème Fraiche, Pico de Gallo

Second Course:

Hasselback Squash and Polenta, Brown Butter, Crispy Leeks

or

Pan Roasted Pork Belly, Blueberry Mostarda, Fennel, Cantaloupe

or

Grilled Curried Cauliflower, Herb Purée, Pickled Raisins

Main Course:

Grilled Beef Tenderloin, Chateau Potatoes, Okra, Carrot Purée, Mushrooms, Bordelaise

or

Vegetable Marrow Farci with Chicken Oysters, Tomato Vinaigrette

or

Pan Seared Black Sea Bass, Robuchon Potatoes, Arugula Salad, Lemon Beurre Blanc

or

Roasted Duck Confit, Swiss Chard, Farrow Salad, Peach Chutney

Dessert:

"Peaches & Cream", Peach Compote, Vanilla Bean Gelato, Shortbread Cookie

or

Vanilla Bean Panna Cotta, Peach Gelée, Toasted Pistachios, Local Blackberries

or

St. Andre Brie and Barley/Coffee Rubbed White Cheddar, Apple Chutney, Crostini