

# DINNER

## APPETIZER

GRILLED YELLOW PEPPER AND ROASTED CORN SOUP

GREEN AND WHITE ASPARAGUS SALAD

*Serrano ham, Mache greens, and basil finished with lemon sabayon dressing*

BURRATA SALAD

*Pickled peaches, toasted almonds, mizuna greens, sliced red onions, and fennel pollen*

PAN-SEARED DAYBOAT SCALLOP (ADD 5)

*Sautéed beech mushrooms, toasted sage, and roasted corn Velouté*

## ENTRÉE

CIDER-GLAZED DUCK BREAST

*Confit baby fennel and white grits*

PAN-SEARED BRANZINO

*Summer vegetable ratatouille of zucchini, eggplant, golden raisins, tomatoes and toasted pine nuts*

NEW YORK STRIP STEAK

*Bloody Mary heirloom tomato salad and organic honey grilled baby carrots*

GRILLED FILET MIGNON (ADD 10)

*Pinot Noir reduction, potato patons, white asparagus*

## DESSERT

LEMON CURD

*With balsamic roasted strawberries*

APPLE GALETTE

*With caramel drizzle*

\$42

(TAX & 20% GRATUITY NOT INCLUDED)



EXECUTIVE CHEF - ROBERT HOHMANN