

LUNCH

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

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

DESSERT

LEMON CURD

With balsamic roasted strawberries

APPLE GALETTE

With caramel drizzle

\$29

(TAX & 20% GRATUITY NOT INCLUDED)



EXECUTIVE CHEF – ROBERT HOHMANN