

Appetizer

Compressed Watermelon Skewer- with feta, basil, mint, sriracha vinaigrette

Tuna Tartar- Dressed in sesame, soy and fresh herbs served with wonton crisps and vanilla-wasabi creme fraiche

Mini BLT- Toasted brioche, lettuce, cherry tomato, house smoked bacon, tabasco-lime aioli

Salad

Grilled Corn Peach and Nectarine- with smoked jalapeno, scallions, arugula, feta, toasted pistachios with olive oil and lemon.

Panzanella- mixed greens, tomato, cucumber, radish, shaved onion, torn croutons, tomato-cucumber vinaigrette.

Main

Filet Mignon- Pan seared served with mushroom ragu and topped with crispy shallots

Dill-Cured Halibut- Seared and served with lemon beurre blanc

Vegetable

Roasted Cauliflower- Toasted hazelnut, brown butter, apple cider gastrique, chives

Green Beans- Tossed in butter, fresh herbs and crispy garlic.

Starch

Bliss Potatoes roasted with leeks, pancetta and thyme.

Mashed Potatoes with roasted garlic.