



Summer Menu

Salads

Mixed Field Green

Strawberries, Pecan Pralines & Coconut Vinaigrette

Radicchio & Romaine

Summer Radishes, Brioche Croutons, Pecorino & Scallion Mustard Dressing

Spinach & Baby Bok Choy Leaves

Lechees, Crispy Noodles & Clementine Vinaigrette

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Entrées

Cavatappi Pasta, Griddled Peaches, Pancetta & Burrata

White Balsamic & Madgira

Rigatoni with Brie Fondue, Jersey Tomatoes & XVOO

Chiffonade Basil

Spinach Tortellini, Organo Bay Shrimp, Capers & Kalamata Olives

Vermouth Reduction

Bucket of Mussels, Sake & Shaved Fennel Broth

Grilled Miso Toasts

Dill Scared Salmon

Yogurt Cucumber Salad

Brulzed Lemonade Chicken

Stone Fruit Salsa

Grilled Chicken Thighs, Feta & Pickled Bermuda Onion

Watermelon Vodka & Cracked Pink Pepper

Birch Beer BBQ Baby Back Ribs

Mesquite Rub

Maiale Tonnato

Pork Loin, Tuna-Caper Sauce, Italian Parsley

Gaucho Skirt Steak Skewers
Chimichurri

Chile Powder, Cumin & Mexican Oregano Crusted & Sliced Filet Mignon
Pepper Jelly

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Green Goddess Tzatziki Gold Potato Salad
Shallots

Red Cargo & White Rice, Blueberries
Smoked Almonds

Farfalla Pasta Salad, Pearline Mozzarella & Pepproni
Honey Vinaigrette

Corn on the Cob
Alouette Butter

Sheet-Pan Veggies, Squash, Zucchini & Heirloom Tomatoes
Lemon Oil & Chili Flakes

Summer Pole Beans with Vinegar Chip Crumbs
Alouette Butter

An Assortment of Bread
Chive Grass Fed Butter

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Sweets

Orange Mini Cupcakes, Dreamlike Icing

Cookies

Orzo Chunk, White Chocolate Macadamia, Heath Crunch, Oatmeal Raisin, Chocolate Chip
Lemon Cooler, Reese's Pizzas & Red Velvet

Brownies

Double Chocolate Chip, Raspberry Cheesecake

Little Bites

Key Lime Tarts
Old Fashioned Cheesecakes
Mixed Berry Tarts
Chocolate Lava