

Taste of Summer Menu

COURSE ONE

caprese

TLC tomatoes, house made mozzarella, balsamic reduction, fresh basil, sea salt

vegetable tempura

sweet potato, acorn squash, broccoli, bell pepper, white onion, house made ponzu sauce, toasted sesame, nori

smoked tomato bisque

smoked plum tomatoes, mirepoix, creme fraiche, grilled baguette, parsley

short rib

red wine braised short rib, truffle mash potato, roasted cippolini onion, candied bacon, beef jus

COURSE TWO

salmon

fresh Atlantic salmon, smoked fingerling potato salad, grilled asparagus, pickled red pearl onion, hollandaise

cavatelli

house made cavatelli pasta, mushroom ragu, asiago, parsley

pork chop

chargrilled pork chop, barley risotto, crispy brussel sprouts with pancetta, white wine mustard

COURSE THREE

chocolate peanut butter torte

layers of chocolate cake and creamy peanut butter mousse, topped with a layer of chocolate ganache

lemon raspberry torte

vanilla chiffon cake, layered with raspberry jam and lemon white chocolate mousse, lemon glaze