



seated
DINNER

FIRST COURSE

select one

Watermelon & Feta (GF, V, Contains Nuts)

Heirloom Grape Tomato, Cucumber Rolls, Cello Radish, Mint Oil, Fried Mint, Petite Red Watercress & Frisee, Crushed Pistachios

Prosecco Poached Pear (GF, V, Contains Nuts)

Rhubarb Chutney, Agave Ginger Whipped Goat Cheese, Pickled Golden Beet, Sweet & Spicy Walnuts, Castelfranco Frisee & Mache, Pear Vinaigrette, Leek Frizzle

Heirloom Tomato & Corn Caesar (V)

Little Gem Lettuce, Toasted Buttered Brioche Crumbs, Grated Aged Parmesan, Smoky Peppercorn Black Garlic Dressing

Burrata & Grilled Peaches (V)

Heirloom Grape Tomato, Cucumber Rolls, Cello Radish, Violet Flash Endive, Basil Oil, Petite Basil, Sourdough Crisp, Balsamic Pearls

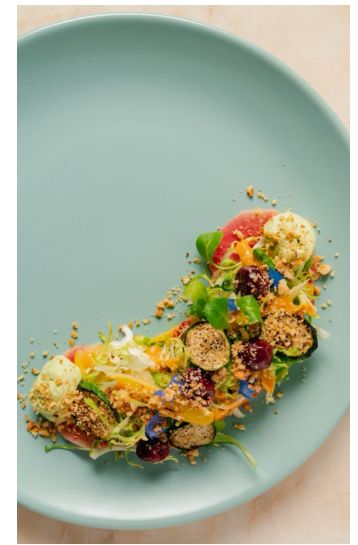
Strawberry Hibiscus (GF, V, Contains Nuts)

Pickled Raspberries, Jicama, Cucumber, Lemon Crème Fraiche, Hibiscus Crystals & Vinaigrette, Crushed Hazelnuts, Frisee & Mache

Summer Tossed Ribbons (GF, VG)

Heirloom Carrot, Asparagus, Cucumber, Watermelon Radish, Crispy Shallots, Hydro Bib & Frisee, Agave Thyme Vinaigrette

First Course Served With Artisanal Breads & Sweet Butter



SECOND COURSE

meat

Porcini Tenderloin (GF)

Confit Brown Butter Baby Carrot, Truffle Chive Yukon Mash, Caramelized Pearl Onion, Mini Yorkshire Pudding, Petite New Zealand Spinach, shitake Chips, Umami Demi, Micro Marigolds

Gremolata Crusted Lamb Loin (GF)

Truffled Celery Root Puree, Roasted Heirloom Baby Carrots, Heirloom Carrot Ribbon & Watermelon Radish Slaw, Balsamic Lamb Jus

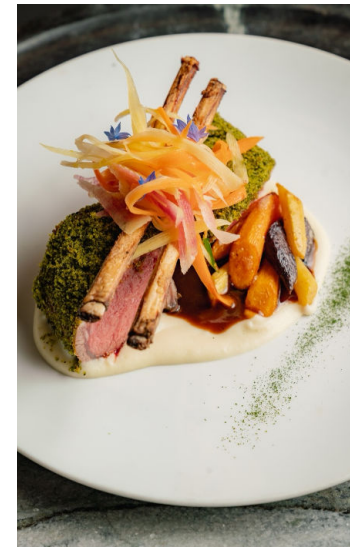
poultry

Cornbread Stuffed Airline Chicken (GF)

Peach Spinach & Leek, Lemon Herb White Quinoa, Rosemary & parmesan Crispy Smashed Purple Potatoes, Citrus Chicken Demi, Micro Red Mustard

Strawberry Rhubarb & Hibiscus Glazed Duck (GF, Contains Nuts)

Edamame Spinach Emulsion, Carrot Parsnip Ginger Puree, Hibiscus Crystals, Hazelnut Nori Crunch



SECOND COURSE

seafood

Apricot Miso Cod (GF,DF)

Succotash, Edamame & Lemongrass Infused Jasmine Rice, Scallions, Mint, Cilantro, Rice Crisp

Pan Seared Salmon (GF,DF)

Pea Puree, Heirloom Tomato Corn Salsa, Knome Leaf, Lemon Gastrique, Crispy Parsnip

Pistachio Crusted Sea Bass (GF, Contains Nuts)

Carrot Parsnip Puree, Sugar Snap Pea & Radish Slaw, Petite Meadow Sorrel, Tarragon Beurre Blanc, Tarragon Oil, Balsamic Glaze

Mediterranean Branzino (GF)

Kalamata Chickpea Ragu, Arugula Emulsion, Lemon Oil, Frico Crumbs

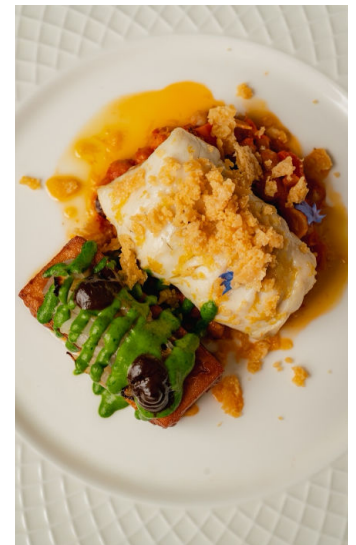
vegan

Vegan Paella (GF,VG)

Saffron Rice Cake, Calabrian Romesco, Seared Tofu, Pea Corn Shitake & Pepper Medley, Pickled Red Onions, Parsley Oil, Fried Parsley

Vegan Crab Cake (GF,VG)

Pea Puree, Heirloom Tomato Corn Salsa, Kinome Leaf, Lemon Gastrique, Crispy Carrot Ribbons



THIRD COURSE

dessert

Gran Cru Chocolate (V, Contains Nuts)

Dark Chocolate Mousse, Hazelnut Praline, Milk Chocolate Feuilletine, Chocolate Ganache, Vanilla Sponge, Chocolate Glaze

Basque Cheesecake (V)

Cocoa Nib Tuile, Raspberry Compote, Mascarpone Cream, Cacao Nib, Dark Chocolate Shard

Raspberry Mille Feuille (V)

Puff Pastry, Madagascar Vanilla Bavaois, Raspberry Coulis

Strawberry Rhubarb Elderflower Tart (V)

Elderflower- Infused Mousse, Roasted Strawberry-Rhubarb Compote, Vanilla Sponge, Strawberry Veil, Elderflower Syrup

Mango Passionfruit Pannacotta (GF, VG)

Mango Plant Based Pannacotta, Passionfruit Jelly, Fresh Mixed Berries

Summer Citrus Cloud (GF, V)

Pavlova, Blood Orange Curd, Mandarin, Fresh Berry, Toasted Pistachio, Rosemary Honey

