

## FIRST COURSE

Roasted Garden Vegetables with Feta and Fines Herbs  
SUMMER sweet corn, fingerling potatoes, rainbow beets, heirloom tomatoes  
AUTUMN brussels sprouts, cauliflower, grapes, acorn squash

Buratta Salad with Crisped Toast Points  
SUMMER heirloom tomato, balsamic, basil  
AUTUMN roasted delicata squash, balsamic reduction, scallion

Panzanella Salad (SUMMER ONLY)  
crusty bread, cucumber, red onion, heirloom tomato, buffalo mozzarella, sea salt, basil

Butter Lettuce Salad  
sour cherry vinaigrette, pink peppercorn-crusteD chevre, toasted rosemary

Classic Caesar Salad  
torn brioche croutons, garlicky anchovy vinaigrette

“Wedge” Salad  
little gem lettuce, warm rainbow root vegetables, puffed quinoa, feta, ginger-tahini

Baby Arugula Salad (SUMMER ONLY)  
charred corn, scallion, cherry tomato, cucumber

Grilled Cabbage “Wedge”  
whole grain mustard vinaigrette, toasted rye, local lady apples, crispy speck

Grilled Fresh Peaches  
herbed mascarpone, marcona almonds, upland cress, aged moscato vinegar

Heirloom Tomato + Local Melon  
tarragon emulsion, toasted watermelon seeds, Lively Run goat's milk feta

Charred Summer Romano Beans  
summer savory dressing, crispy capers, soft boiled farm egg, frisee, torn herbs

Savory Goat Cheese Black Pepper Panna Cotta  
tri-star strawberry, watercress salad, aged balsamic

Provencal-Style Tomato Tartlet  
sheep's milk ricotta fresca, 25 year aged sherry vinegar, wild thyme honey, baby lettuces

Roasted Rainbow Beet Carpaccio  
horseradish yogurt, cucumber, corn, poppy seeds, pumpernickel crutons, chervil, dill

# PLATED DINNER

## SECOND COURSE

Regular // Vegetarian

Grilled Montauk Swordfish // Cauliflower Steak  
conserved (fresh in summer) cherry tomato puttanesca sauce, baby potatoes

Slow Baked Halibut // Cauliflower Steak  
saffron aioli, breadcrumbs, summer pea puree,  
heirloom baby carrots, marble potatoes, cherry tomatoes, torn mint + basil

Salmon en Papillote // Cauliflower Steak  
braised leeks, fingerling potatoes, cherry tomatoes,  
charred corn, mint-pistachio pesto

Pan Seared Beef Tenderloin // Grilled Porcini Polenta  
oyster mushroom veloute, shaved Brussels sprouts,  
roasted mushrooms, fresh horseradish

Braised Beef Short Ribs // Marinated Portobello  
red wine reduction, crispy polenta, watercress,  
pickled red onions, mustard seed creme fraiche

Grilled Pork Porterhouse Chop  
fresh plum mostarda, bacon-braised cipollini onion, wilted ruby chard

Crispy Roasted Chicken Breast // Grilled Eggplant  
garlic confit reduction, braised leeks, smoked mushrooms, celery root puree

Coriander Grilled Chicken Breast  
roasted baby radishes, corn, sugar snap peas, scallions,  
charred yellow tomato vinaigrette

Hand Made Cannelloni (V), ricotta, thyme, truffle Parmigiano broth  
SUMMER charred corn and mushroom  
AUTUMN butternut squash