



SALAD COURSE

Select One

SUMMER SALAD

field greens, Lyman Orchards blueberries, roasted corn, feta, toasted quinoa, blueberry fig balsamic vinaigrette

FARMHOUSE SALAD

field greens, red onions, tomatoes, cucumbers, carrots, Parmesan crusted toast point, fresh herbed vinaigrette



ENTRÉE COURSE

Select Four

PENNE SALSICCIA

hand pinched Italian sausage, roasted peppers, wilted spinach, Parmesan, EVOO

PENNE A LA VODKA

slow simmered tomatoes, Parmesan cream reduction

GRILLED BEEF TENDERLOIN ❖

red wine demi-glace & horseradish cream, carved to order

BRAISED SHORT RIB

BBQ rubbed, heirloom & cherry compote, red bliss smashed potatoes, charred garlic & citrus broccoli

ROASTED PRIME RIB ❖

fresh herb au jus & horseradish cream, carved to order

GRILLED PORK LOIN

Mesquite rub, fried potato & pancetta hash, thyme infused honey

HONEY ROASTED ROTISSERIE CHICKEN

cheddar cornbread cake, blistered French green beans, spiced lemon honey

HONEY DIJON GRILLED CHICKEN

summer vegetable ratatouille, grilled eggplant, toasted quinoa

CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, Pecorino & fresh lemon

SEARED ATLANTIC SALMON

coconut curried chickpeas, roasted garlic butter

GRILLED SWORDFISH

roasted summer squash, couscous, local tomato confit

Plant based option available upon request

ROASTED CORN POLENTA BOWL
eggplant & fig caponata, fried basil

In Addition To Four Entrées