

SUMMER ENTREE MENU

SIDES

FINGERLING POTATOES,
TARRAGON AND PICKLED
MUSTARD SEED,
MOUSSELINE

WILD MUSHROOMS AND
CAROLINA GOLD RICE
TOPPED WITH ROMESCO

RICOTTA CAVATELLI,
CHERRY TOMATO, FENNEL,
AND CAPERS

SUMMER SUCCOTASH FRESH
LOCAL CORN, BEANS,
ONIONS, GARLIC, ZUCCHINI,
PEPPERS, CRISPY BACON

ZUCCHINI STUFFED WITH
TOMATOES, ONIONS,
PICKLED PEPPERS, JACK
CHEESE

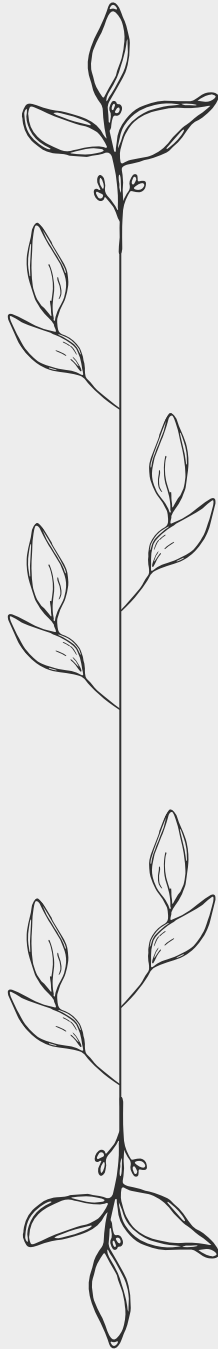
BEANS, DUKKHA, MINT OIL,
BLUEBERRY HARISSA

SALADS

SUMMER GREENS WITH
SEASONAL VEGETABLES AND
HOUSE DRESSING

HEIRLOOM TOMATO SALAD
FRESH BASIL, BURRATA,
OLIVE OIL, SMOKED SALT
AND BALSAMIC PEARLS

SUMMER MIXED BERRY
SALAD, ARUGULA, FETA,
FENNEL, LEMON, BASIL AND
HONEY VINAIGRETTE



ENTREES

CHICKEN

ROASTED CHICKEN, RATATOUILLE, SPICED
TOMATO OIL, BASIL

CHICKEN MILANAISE, FERMENTED LEMON
BEURRE MONTE, MINT AND PEA SHOOT SALAD

BEEF

NEW YORK STRIP STEAK WITH SMOKED
TOMATO BLUE CHEESE BUTTER, BASIL
GREMOLATA

BEEF TENDERLOIN, BACON BROWN BUTTER
VINAIGRETTE, CHANTELLE MUSHROOMS,
HERBS, RED WINE GRAVY

BRAISED SHORT RIB, GUAJILLO, CHARRED
ONION SALAD

FISH

SEASONAL WHITE FISH, CARAMELIZED FENNEL,
CONFIT CHERRY TOMATO

CRISPY PORK BELLY AND CRAB RICE, GREEN
TOMATO MOLE, HYSSOP BUTTER

GRILLED SCALLOP, ZUCCHINI PUREE, PEACH
SOFRITO

VEGETARIAN ENTRÉE

SUMMER CORN MANICOTTI, MASCARPONE AND
RICOTTA, BASIL, AGRODOLCE, LIAISON

EGGPLANT INVOLTINI STUFFED WITH RICOTTA
AND PESTO BAKED IN TOMATO AND TOPPED
WITH MARBELLA