

## **Summer Menu**

### **small bites displays**

#### **Grazing Display \$15**

Meats cheeses fruits veggies and dips

#### **Small bite apps \$3.50**

Potato latke, labneh, sauerbraten, mint

Goat cheese panna cotta, olive oil jam, ground cherries, macadamia

House focaccia, tomato bruschetta, basil, house ricotta, pearled balsamic

whipped feta, with chicken kofta, tart berry pearls, pistachio zaatar

Beef croquet, pickled mustard seed, mousseline

House brioche, shrimp mousseline, smoked tomato mayo, marinated fennel

Spinach and cheese wrapped in filo, topped with olive citrus tapenade

Zucchini and pickled pepper corn fritter, hot honey, chive,

Glazed pork belly, kimchee puree, crisp shallot

Chicken and waffle with honey butter and pickle

Boudin blanc sausage, peach preserve, Manchego, crispy kale, house brioche

Seared Scallop, fried egg remoulade, marinated diva cucumber, (add \$2)

Maine oyster Raw with various sauces, or coal roasted oyster with pepper butter(4.50 per piece)

## Summer Wedding menu entrees

### Entrees

#### Chicken

Roasted chicken, herb butter , ratatouille

Boneless chicken, corn relish, kimchi puree

#### 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, pickled fennel, confit cherry tomato, brown butter liaison

Grilled Sea Scallops, rhubarb, corn puree, popped beluga lentil

#### Other

Roasted porchetta, fermented blueberry, whipped leeks, hot honey

Whole boneless turkey, smoked, with "cherrichurri", and chanterelles

#### Vegetarian entrée

summer corn manicotti, mascarpone and ricotta, basil, agrodolce, liaison

Panisse medallions, roasted onion, mushrooms, marsala bechamel

#### Sides

Fingerling potatoes, tarragon and pickled mustard seed, mousseline

Zucchini stuffed with tomatoes, onions, pickled peppers, jack cheese

Wild mushrooms and Carolina gold rice topped with romesco

#### salads

summer greens with seasonal vegetables and house dressing

House tagliatelle, leek pesto bechamel, bomba calabrese

Heirloom tomato salad fresh basil, burrata, olive oil, smoked salt and balsamic pearls

Green and yellow beans tossed in mint chermoula with caper crema, saffron tempura

Summer mixed berry salad, arugula, feta, fennel, lemon, basil and honey vinaigrette

Summer succotash fresh local corn, beans, onions, garlic, zucchini, peppers, crispy bacon

