



starters

(select one menu item within each course)

★ Indicates item has a surcharge

grilled summer figs

gorgonzola dolce, balsamic syrup



summer tomato tart

roasted heirloom tomatoes, basil fondant



corn cake

yellow & white roasted corn, tomato rouille, cucumber relish



gazpacho (or cucumber gazpacho)

heirloom tomatoes, saffron poached prawns



grilled prawns★

corn & rock shrimp soufflé, corn jus



dungeness crab cake

toy box eggplant caviar, roasted corn puree



foie gras tourchon ★

spiced tomato jam, toasted brioche



ratatouille

white beans & prosciutto



pork & dried cherry pate

red onion confit, house-marinated olives, crostini



raw bar ★

*oysters on the half shell, chilled mussels, clams,
prawns, & roasted crab*



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salads

(salad course may be served before or after entrée course)

fig & arugula salad

toasted pecans, "Laura Chenel" chevre, pancetta, fig & port vinaigrette



salad of baby field greens

cherry tomatoes, olives, anchovy & roasted pepper crostini, mustard vinaigrette



heirloom tomato stack

feta, balsamic syrup, cucumbers & mint



summer bean salad

summer beans, ricotta salata, pistachios, truffle vinaigrette



hearts of romaine salad

three herb croutons, sweet garlic vinaigrette



roasted tomato salad

oven-dried tomatoes, Rosa Bianca eggplant, house-made mozzarella



tomato & watermelon salad

summer tomatoes, watermelon, feta, roasted tomato vinaigrette



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entrées

★ Indicates item has a surcharge

grilled king salmon

piperade, roasted potatoes & roasted garlic aioli



pan seared king salmon

risotto cake, basil beurre blanc, corn & tomato relish



poached halibut

toy box eggplant caviar & tomato carpaccio



seafood stew

bouillabaisse sauce, shellfish, grilled bread, roasted garlic aioli



grilled Oak Hill Farm vegetables

saffron broth & roasted pepper aioli



grilled Fulton Valley chicken breast

caramelized onion & pancetta pan-sauce, roasted potatoes, basil oil



stuffed Wolfe Ranch quail

wild rice, sautéed spinach, roasted garlic puree



roasted Fulton Valley chicken

wilted greens, corn soufflé, thyme jus



grilled pork chop

summer succotash, thyme jus



roasted lamb loin★

ratatouille, fingerling potato confit, rosemary jus



pan seared duck breast★

dried wild berry reduction, spinach spaetzle



beef filet

potato & corn ragout, roasted tomato jus



beef filet★

pancetta wrapped, basil potato cake, blue cheese butter



desserts

summer harvest cobbler

summer berries, peaches & cinnamon ice cream



grilled peach

raspberry puree, brown butter cake



brown butter cake

macerated strawberries, sweetened sherry sauce, whipped crème fraiche



cheesecake

summer berries, almond tuile



summer berry tart

vanilla macerated berries, sweetened mascarpone



fig & thyme crisp

fig & port ice cream, port reduction sauce



dessert buffet

selection of mini signature desserts



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