

# Menu

## **Soups**

Sweet Local Corn

Puree of Corn. Thyme Infusion. Local Honey

\$6 cup \$10 bowl

Chilled Sweet Pea

Chef's Garden Lavender

\$6 cup \$10 bowl

## **Salads**

Baby Greens

Summer Vegetables. Nettle Meadow Chevre. Herbed Vinaigrette

Duo of Roasted Beets

Arugula. Mustard Greens. Roasted Shallot Vinaigrette.

\$14

Whole Leaf Caesar

Crisp Romaine. Parmesan Croutons. Smoked Sardine

\$14

## **First Course**

Charcuterie

Chef's Assortment of Cured Meats and Cheeses

\$18

Pan Seared Scallops

Dry Scallops. Provencal Vegetables

\$21

Steamed Mussels

Saffron Beurre Blanc. Grilled Baguette

\$16

Wild Mushroom Ragout  
Confit Tomatoes. Shallots. Chef's Garden Herbs. Fontina.  
\$16

**Entrees**

Tagliatelle  
Confit Tomatoes. Garden Pesto. Pignoli. Aged Parmesan  
\$18

Ratatouille  
Local Summer Vegetables. Herb Melange. Garlic. EVOO  
\$18

Whitefield's Family Farm Statler Chicken  
Artichokes. Tomatoes. Kalamata Olives. Pomes Puree.  
\$28

Sockeye Salmon  
Forbidden Rice. Sweet Yellow Pepper Puree. Summer Vegetables.  
\$32

Bronzini  
Jerusalem Artichokes. Tomatoes. Sea Beans. Beurre Noisette.  
\$36

Langoustines  
Creamy Polenta English Peas. Garlic. Aged Parmesan  
\$38

NY Strip Au Poivre  
Sliced Steak. Pommies Puree. Cracked peppercorn, Brandy Dijon Cream Sauce.  
\$42

Filet Mignon and Lobster  
Prime Beef Tenderloin. Maine Lobster Tail. Fondant Potatoes. Summer Vegetables. Chanterelle  
Mushrooms. Thyme Infused Demi Glace  
\$52