

# 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

Watermelon Gazpacho

with Feta and Mint

\$6 cup \$10 bowl

## **Salads**

Baby Greens

Summer Vegetables. Nettle Meadow Chevre. Herbed Vinaigrette

\$16

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

\$20

Ratatouille

Local Summer Vegetables. Herb Melange. Garlic. EVOO

\$18

Crab Cakes

Sriracha aioli

Market Price

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

### **Entrees**

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

Red Snapper  
Jerusalem Artichokes. Tomatoes. Sea Beans. Beurre Noisette.  
\$36

Pan Seared Scallops  
Dry Scallops. Provençal Vegetables  
\$21

NY Strip Au Poivre  
Sliced Steak. Pommés 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