



August 12 & 19

First Course

Mango Wensleydale

pickled blueberry, radish, baguette

Second Course

Red Buttercrunch

bulgarian feta, olive, pepper, cucumber, lemon poppyseed vinaigrette

Third Course

Roasted Sirloin Filet

roasted potato medley, snow peas, bearnaise sauce

or

Roasted Chicken Breast

roasted potato medley, snow peas, bearnaise sauce

Fourth Course

Butterscotch Budino

mango, sherry caramel, sea salt, coconut short bread

Ingredients are subject to changes based on availability.



August 26 & September 2

First Course

Bucheron

fig, strawberry, saba, candied shallot, pepita brittle

Second Course

Watermelon Salad

grilled onion, arugula, focaccia crouton, marcona almond, green goddess vinaigrette

Third Course

Roasted Chicken Kebab

basmati, grilled vegetables, harissa, cilantro lebnah

or

Steak Kebab

basmati, grilled vegetables, harissa, cilantro lebnah

Fourth Course

Chocolate Hazelnut Cake

raspberry coulis, pavlova crumble

Ingredients are subject to changes based on availability.



September 9 & 16

First Course

Mascarpone

cornbread, bacon chutney, sage brown butter

Second Course

Frissee

mint, sweet onions, pickled strawberries, rice noodles, champagne vinaigrette

Third Course

Roasted Sirloin Steak

succotash, lima beans, fingerling potatoes, gremolata

or

Sea Bass

succotash, lima beans, fingerling potatoes, gremolata

Fourth Course

Baked Alaska

house sponge cake, house ice cream, meringue, triple sec

Ingredients are subject to changes based on availability.



September 23 & 30

First Course

Bayley Hazen

red grapes, hazelnut, red wine reduction

Second Course

Baby Spinach

strawberry, cucumber, bulgarian feta, sweet onion vinaigrette

Third Course

Roasted Sirloin Filet

fingerling potato, celery root, butter braised leeks, black truffle & corn cream

or

Icelandic Cod

fingerling potato, celery root, butter braised leeks, black truffle & corn cream

Fourth Course

Crème Brule

Ingredients are subject to changes based on availability.



October 7 & 14

First Course

Espresso Bellavintano

roasted pumpkin, grilled bread and pepita oil

Second Course

Kale Salad

corn, cucumber, grilled onion, baby bell pepper, buttermilk dill vinaigrette

Third Course

Short Rib

roasted sweet potato, broccolini, red wine maple glaze, shallot & herb salad

or

Scottish Salmon

roasted sweet potato, broccolini, red wine maple glaze, shallot & herb salad

Fourth Course

Pecan "Pie"

graham cracker, sticky pecan, bourbon caramel, cocoa meringue

Ingredients are subject to changes based on availability.



October 21 & 28

First Course

Caramelized Onion Cheddar

grilled bread, thyme, brown butter

Second Course

Little Gem

roasted squash, pepitas, fried onions, goat cheese ranch

Third Course

Short Rib

vanilla & ruffle mashed potato, wild mushrooms, red wine cherries , fried onions, red wine reduction

or

Roasted Chicken Breast

vanilla & ruffle mashed potato, wild mushrooms, red wine cherries , fried onions, red wine reduction

Fourth Course

Chocolate Trifle

chocolate sponge cake, raspberry coulis, marshmallow meringue, chantilly cream

Ingredients are subject to changes based on availability.