

A P P E T I Z E R S

Satur Farm Lettuces

Summer Salad with White Balsamic Vinaigrette

Heirloom Beets

Roasted with Lynnhaven Chèvre Frais Panna Cotta and Nasturtium

Big Eye Tuna

Tartare with Avocado Cream, Spring Radishes and Bok Choy Greens

Four Story Hill Farm Tête de Cochon

Torchon with Pickled Vegetables and Sherry Vinaigrette

Foie Gras

Terrine with Cherries, Lemon Balm and Sicilian Pistachios (\$20 supplement)

La Ratte Potato

Gnocchi with Hawaiian Prawns, Calamari and Meyer Lemon

F I S H A N D C R U S T A C E A N S

Mediterranean Loup de Mer

Slow Cooked with Artichokes, Fleurs de Courgettes, Tomatillos and Sauce Amèr

Arctic Char

Sautéed with Bouillabaisse Sauce, Cannellini Beans and Chorizo

Wild Atlantic Skate

Seared with Cauliflower, Lemon and Capers

Nova Scotia Lobster

Poached with Summer Squash and Lemon Verbena (\$20 supplement)

M E A T A N D P O U L T R Y

Organic Poularde

Roasted with Sweet Corn, Anson Mills Farro and Purslane

Vermont Suckling Pig

Confit with Cipollini Onions, Apricot Chutney and Cardamom Jus

Dry Aged Black Angus Beef

Braised Cheek and Tenderloin with Sauce Bordelaise

Colorado Lamb

Herb Roasted with Artichoke Barigoule and Petite Silvetta Arugula

Grimaud Farm Muscovy Duck

Glazed with Lavender Honey and Spices (for two)

Three courses 82.

two savory, one sweet

Four courses 102.

three savory, one sweet

G O U R M A N D

“E l e v e n”

Hors d'œuvres

Wild Char Roe

Baked Potato Ice Cream with Sour Cream and Chives

Heirloom Beets

Roasted with Lynnhaven Chèvre Fraises and Nasturtium

Big Eye Tuna

Marinated with Heirloom Tomatoes, Olio Verde and Basil

Foie Gras

Terrine with Cherries, Lemon Balm and Sicilian Pistachios

Nova Scotia Lobster

Poached with Bacon Panna Cotta and Sweet Corn

Chilean Turbot

Slow Cooked with Fleur de Courgette, Saffron-Fumet and Tarragon

Vermont Suckling Pig

Confit with Cipollini Onions, Apricot Chutney and Cardamom Jus

Elysian Fields Farm Lamb

Herb Roasted with Eggplant, Cumin and Sheep's Milk Yogurt

Fromage

Selection of Artisanal Cheeses

Greenmarket Raspberries

Sablé with Lemon Verbena and Balsamic Vinegar

Bittersweet Chocolate

Custard with Caramelized Banana and Passion Fruit

Mignardises