



First Course

Appetizers

Tomato Pesto Tart, mozzarella, fresh basil

Bison Carpaccio, shaved Vidalia, upland cress, pecorino, black sea salt

Cherry Bomb Shrimp, tomato, arugula, blazing tomatoes, fennel

Braised Pork Belly, miso glaze, napa and carrot asian slaw

Seared Scallop, smoked cauliflower puree, enoki mushroom

Blackened Tenderloin "Scallop" chipotle black bean cake, frizzled blue tortilla strips

Wild Mushroom Strudel, leek, artichoke crème, scallion flowers

Garden Vegetable Terrine, sweet peas, asparagus, carrot, and red pepper

Soups

Golden Beet Soup, ginger, lemon peel

Parsnip and Apple Bisque, shredded yam, nutmeg

Chilled White Asparagus Soup, smoked salmon, chive, dill

Cold Roasted Scallop Soup, chunk lobster, spring onion, Meyer lemon crème fraiche "snow", stone crab claw, grilled peach toast

Chilled Jellied Tomato Consommé, shrimp, tomato concassée, paddlefish caviar, chervil aioli

English Summer Greens, sorrel, ramps, watercress, pea shoots, carrot gelée, serrano chili oil

Late Summer Garden, pike quenelles, watercress, cucumber pea shoots, leek beignet

Roasted Tomato Soup, garlic crouton, scallion crème fraiche

Catalonian Gazpacho Trio, white cucumber, red tomato and sweet peppers, and roasted beet

Duet of Autumn of Soups, curried pumpkin bisque, butternut squash soup, zucchini Madeleine's

Split Soup, red pepper bisque, asparagus bisque, chive crème fraiche, croutons



Salads

Warm Spinach, grilled onion, feta and sundried tomato dressing

Butter Lettuce and Scented Herbs, roasted corn, goat cheese, roasted tomato “ice”

Salade de Provence, anjou pear, crumbled blue, dried cherries, herbs

Classic Caesar Salad, crisp romaine, shaved parmesan, grilled crouton

Iceberg Wedge, blue or French dressing, crumbled blue cheese, scallion, tomato dice

Field Greens, hearts of palm, grape tomatoes, carrot threads, tomato-goat cheese emulsion

Mesculin Greens, rainbow peppers, ramps, snow peas, and fire tomato “Italian ice”

Summer Mache, grilled pineapple, pancetta, strawberries, candied pecans, goat cheese

Caprese Salad, red and yellow tomato, fresh mozzarella, basil leaf, lemon gelee

Red and Yellow Beets, goat cheese crumble, micro greens, 10 yr balsamic

Fifty Ingredient Chop, varieties of lettuce, tomato, peppers, garden vegetables

Beef Tenderloin with Arugula, warm goat cheese medallion, frizzled onion hay, aged balsamic

Grilled Shrimp & Scallop, micro greens, red pepper, water chestnuts, won ton, ginger emulsion

Irish Smoked Salmon, watercress, red onion, capers, sieved egg, lemon crème fraiche

Warm Lobster, red and yellow tomatoes, arugula, truffle oil, tarragon-tomato dressing

“Crazy” Lobster, late Summer mache, papaya, fois gras terrine, balsamic honey emulsion

Grilled Fruit Salad, cantaloupe, watermelon, honeydew, pineapple, chili creme

Intermezzo

Trio of Sorbets, chardonnay blackberry, tangerine, champagne

Bloody Mary Ice, horseradish gelee, candied lemon, celery seed rim