

Summer Menu

First Course (Select 1)

- Heirloom Tomato Salad with Farmer's Market Arugula, Toasted Pine Nuts, Parmesan Cheese with a White Balsamic Vinaigrette
- Mixed Greens with Strawberries, English Stilton, Toasted Almonds with a Cabernet Vinaigrette
- Tomato Gazpacho with Avocado and Chive Oil

Second Course (Select 1)

- Grilled Beef Tenderloin with Stuffed Zucchini, Potato Puree and a Short Rib Demi
- Grilled Organic Marinated Chicken Breast with Summer Vegetables, Brown Basmati Pilaf and Chimichurri
- Pan Seared Scallops with Corn Maque Choux, Toney Potatoes and Basil Oil

Third Course (Select 1)

- Key Lime Pie
- Mixed Berry Cobbler
- Nutella Crepes