

Summer 2018 Dine Around Menu II \$65 Per Person

**First Course
(Choice of)**

CHEF'S GARDEN SALAD
Candied Pecans, Shaved Vegetables, Balsamic

LOBSTER BOUILLABAISSÉ
Cherry Tomato, Marble Potato, Shallot

**SECOND COURSE
(Choice of)**

KING SALMON
Fregola, Fava Beans, Green Goddess

SEA SCALLOP
Green Curry, Black Rice, Shaved Vegetables

NY STRIP
Potato Terrine, Broccoli, Au Poivre

SOY CHICKEN
Vermicelli, Bok Choy, Togarashi

DUROC PORK CHOP
Artichoke, Sunchoke, Brown Butter

VEGETARIAN (VEGAN)
Black Rice Risotto, Seasonal Vegetables

**DESSERT COURSE
(Choice of)**

CRÈME BRULÉE
Vanilla, Strawberry Basil Sorbet, Chili Granola

SEASONAL SORBET

