



Summer Lunch Restaurant week 2019  
August 12-18<sup>th</sup>

FIRST COURSE

**Summer Melon Gazpacho**

Orange blossom watermelon, Crenshaw, honey dew, mint, basil

**Heirloom Tomato Duo**

tomato tart, heirloom tomato salad, bocconcini

**Local Peach Salad**

goat cheese, true farm lettuce, Cancale sea salt

**Sautéed Stuffed Calamari**

prosciutto, swiss chard, pepperoncino, spiced tomato sauce

MAIN COURSE

**Yellow Corn ravioli**

roasted local tomatoes, garlic, ricotta salata, oregano

**Salmon**

red wine mussel sauce, leeks, cremini mushroom, parsley

**Roasted Amish Chicken**

fingerling potato, snow peas, sauce choron

**Braised Beef short ribs,**

basil pomme purée, cherry tomato, Cabernet sauce (Sup 8)

DESSERTS

**Melon Sundae**

cantaloupe sorbet, watermelon sorbet, vanilla whipped cream, raspberries

**Snickers Torte**

nougat mousse, soft caramel, chocolate biscuit, roasted peanuts

**Plum Tart**

fresh plums, almond frangipane, crème fraîche ice cream