



eat. drink. be.

\$35.09

Starters

(Choose One)

Chilled Cantaloupe Soup with a hint of Lemongrass

Jumbo Lump Crab Meat-Lemon-Ginger Relish

Grilled Wild Shrimp with Stoneground Grits and a touch of Surry Ham

Organic Mesculm Salad with Artisan Goat Cheese, Candied Pecans, Dried Cherries, Sherry Shallot Vinaigrette

Entrees

(Choose One)

Pan Roasted Amish Chicken Breast Stuffed with Proscuitto; Farm Fresh Summer Squash Ratatouille, Goat Cheese Mashed Potatoes, Thyme Jus

Cocoa Dusted Flatiron Steak and Caramelized Sweet Onions, Roasted Fingerling Potatoes and a Watercress Salad

Pan Seared Wild Rockfish with Skillet Corn and a Romesco Drizzle

Grilled Farm Fresh Local Summer Squash Pinwheels
Trio of Three Cheeses and a Light Tomato Basil Broth

Desserts

(Choose One)

Peach Blueberry Crisp with Sweet Cream Ice Cream

Triple Chocolate Ganache Gateau

Crème Brulee

Wines by the Glass

Chadon Brut, NV California	10	Shiraz, Archetype, Barossa Valley, Australia	10
Riesling, Sterling Vintners, California	10	Cabernet Sauvignon, Dynamite, North Coast, California	10
Chardonnay, Les Charmes Macon Lugny, Burgundy, France	9	Merlot, Sagelands Vineyards, Yakima Valley, Washington	10
Sauvignon Blanc, Moon Mountain, Sonoma, California	9	Pinot Grigio, Esperto, Della Venezie, Italy	9
	12		
Pinot Noir, Chalone, Monterey, California			

eat. drink. be

Brought to you by Executive Chef Janis McLean

20% Gratuity Will Be Added for Parties of 6 or More

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness!

