

THREE COURSE MENU • 45 •

4:30PM-6PM

Chapter I (Kindly Select One)

- **^GLobster Bisque**
Truffle/Citrus Cream/Fennel
- **^VTuscan Farmer Salad**
Hearts of Palm/Cucumber/Radish
Balsamic Vinaigrette/Goat Cheese
- **^VCompressed Watermelon Salad**
Feta Cheese/Cucumber/Summer Greens
Sorghum
Poppy Seed-Honey Dressing



Chapter II (Kindly Select One)

- ***^G Pan Seared Rainbow Trout**
Broccolini/Heirloom Tomatoes
Ratatouille of Squash/Sweet Potatoes
- **Braised Beef Short Rib**
Brussels Sprouts/Semolina Souffle
Tobacco Onion Rings
- ***^G TurnTime Farms Roast Chicken**
Fingerling Potatoes/Green Tomato Relish
Braised Collards



Index (Kindly Select One)

- **Chocolate Torte**
Macerated Berries/Hazelnut Croquant
- **Fried Strawberries**
Trio of Sauces/Cinnamon Sugar Dust

