

STONE FRUIT TASTING MENU

Monday, June 24, 2019

1ST COURSE

EARLY SUMMER SALAD: Fried Goat Cheese, Market Nectarines, Local Greens, Pickled Red Onion

2ND COURSE:

GRILLED YELLOWTAIL: Apricot & Mint Salsa and Pistachio Puree

3RD COURSE:

PAN FRIED PORK CUTLET: Fresh Plum-Ginger Sauce, Creamy Polenta, Watercress

DESSERT:

WARM PEACH CRISP: Brown Butter Streusel, Basil, Buttermilk Ice Cream