



May 1 & 8

COURSE 1

Tuna Poke

*cucumber, orange,
avocado, sesame soy
reduction*

COURSE 2

Mushroom Salad

*dried cherries, rye
crackers, arugula, roasted
onion, brie, red wine
vinaigrette*

COURSE 3

Sirloin Filet

*ramp pesto, german potato
salad, butter poached
asparagus*

COURSE 4

Apple & Rhubarb Crumble

*housemade toasted
cinnamon ice cream*



May 15, 16 & 22

COURSE 1

Stuffed Endive

*asparagus, kalamata
olive tapenade, pachino
tomatoes*

COURSE 2

Parsnip Bisque

*duck confit, roasted
carrots, herb oil, gremolata*

COURSE 3

Braised Lam Shank

*garlic & herb spaetzle,
grilled cabbage, herb
crema*

COURSE 4

Goat Cheese & Citrus Cheese Cake

*marcona almond crumble,
white chocolate, mango
coulis*



May 29 & June 5

COURSE 1

Antipasta Plate

COURSE 2

Peach & Robiola
Salad

*robiola cheese, peaches,
marcona almond, basil,
endive, sherry vinaigrette*

COURSE 3

Braciolo

*herb pomodoro, roasted
red skin potatoes*

COURSE 4

Tiramisu

*sponge cake, coffee
liquour, vanilla whip*



June 12, 19 & 20

COURSE 1

Grilled Vegetables

*balsamic bbq reduction,
sea salt, orange zest*

COURSE 2

Smoked Gouda
Mac & Cheese

*roasted onions, spinach,
toasted panko*

COURSE 3

Smoked Baby
Back Ribs

*herb cole slaw, fresh chips,
corn bread & bourbon
butter, black pepper honey*

COURSE 4

Banana Cream Pie

*bruleed banana, sherry
caramel, oat crumble*



June 26 & July 3

COURSE 1

Pork & Potato
Empanada

chipolte aioli

COURSE 2

Tomato &
Avocado Salad

*red onion, romaine,
cilantro, lime, olive oil*

COURSE 3

Chimichurri Flank
Steak

*peri peri, citrus & herb
potatoes, shishito peppers*

COURSE 4

Flan

*caramel, fresh berries,
toasted coconut*



July 10, 17 & 18

COURSE 1

Oxtail Calzone

COURSE 2

Peach Salad

*basil, ricotta, bacon,
focaccia croutons, saba,
olive oil*

COURSE 3

Stuffed Chicken

*fontina, olives, gigante
beans, greens, pancetta*

COURSE 4

Blackberry &
Peach Tarts

*vanilla bean custard,
crystalized mint,
crystalized habanero*



July 24 & 31

COURSE 1

Puri Puri

*curry chicken & jackfruit,
fried chick peas*

COURSE 2

Farro Salad

*strawberries, oranges,
charred red onion,
cucumber, mint, orange
balsamic*

COURSE 3

Shrimp & Grits

*cheesy grits, smoked ham,
bouillabaise, pistou, radish*

COURSE 4

Poached Figs

*mascarpone, red wine
reduction, chocolate sauce,
mint*



August 7, 8 & 14

COURSE 1

Mango
Tabbouleh with
Pita and Crostini

COURSE 2

Edamame Falafel
*cucumber & parsley salad,
lemon, romaine, tomato
relish*

COURSE 3

Stuffed Quail
*pork sausage, fregola
sarda, fig, asparagus,
arugula*

COURSE 4

Pancake Fried
Peaches
*plum wine cream, caramel,
whipped cream*



August 21 & 28

COURSE 1

Watermelon
Gazpacho

*grilled halloumi, green
goddess vinaigrette,
marcona almond*

COURSE 2

Marinated
Chicken Thighs

*tabbouleh, lemon & dill
sauce*

COURSE 3

Stuffed Trout

*citrus & herb basmati,
yogurt, tomato & roasted
poblano salsa*

COURSE 4

Berries & Brie

*pound cake, figs,
abbamele, saba*