



## **Summer 2011 Seated Dinner Selections**

### ***Starters:***

Fresh Figs with Prosciutto di Parma, Black Pepper Zabaglione

Classic Vitello Tonnato, Garnish of Lightly Brined Celery

Charred Farmer's Market Vegetables with a Bagna Cauda Vinaigrette

Grilled Jumbo Shrimp with Fresh Avocado Brunoise and Tropical Salsa

House Citrus Cured Gravlax on Corn Blinis with Cucumber Salad

Creamy Burrata with Watermelon Radish and Wild Arugula

Chilled Heirloom Tomato Gazpacho, Basil Oil, Micro Greens

### ***Entrees:***

Tenderloin of Beef with Syrah Reduction, Horseradish Mashed Potatoes, Sauteed Spinach

Seared Duck Breast with Plum-Hoisin Sauce and Crispy Duck Spring Roll, Baby Bok Choy

Pan Seared Sea Scallops with Beurre Noisette, Haricot Verts, Artichokes and French Lentils

Seafood Paella with Fresh Lobster Meat, Shrimp, Squid, Mussels and Clams, Piquillo Peppers

Oven Roasted Baby Lamb Chops au Jus with Sicilian Caponata and Truffled Polenta Fries

Filet of Halibut with a Rhubarb - Fennel Confit, Fingerling Potatoes and Local Asparagus

Medallions of Veal Tenderloin, Chanterelle and Black Trumpet Mushrooms, Potato and Bacon Gratin