



Appetizers:

Arugula, Hearts of Palm, Corn, Hass Avocado and Tomatoes
Endive with Gorgonzola, Comice Pears and Candied Pecans
Crab Salad with Avocado, Pink Grapefruit, Watermelon Radish
Caesar Salad, Toasted Ciabatta Croutons and Cherry Tomatoes
Purple, Gold and Chioggia Beets with Creamy Imported Burrata
Buffalo Mozzarella with Prosciutto, Tomatoes, Zucchini Blossoms
Duet of Ahi Tuna and King Salmon Tartare with Potato Gaufrettes
Butternut Squash Bisque with Crème Fraiche and Apple Chips
Chilled Tomato Gazpacho Drizzled with Basil Oil and Chives
Risotto "Primavera" with Local Farmer's Market Vegetables

Entrees:

Filet of Arctic Char Served with a Mirin-Ginger Beurre Blanc
Mediterranean Branzino with a Red Pepper Romesco Sauce
Red Snapper with Chinese Black Beans and Shaoxing Wine
Pan Seared Halibut with a Marjoram and Mint Salsa Verde
Oven Roasted Chilean Sea Bass with a White Miso-Sake Glaze
Simply Roasted Free Range Chicken with Wild Mushroom Ragout
Classic Surf 'n Turf of Steamed Maine Lobster Tail and Filet Mignon
Melting Beef Short Ribs Slow Braised in Chianti with Root Vegetables
Argentine Grilled, Sliced Skirt Steak Served with a Chimichurri Sauce
Turkish Style Baby Lamb Chops with Muhammara and a Saba Drizzle

Grains and Vegetables:

Classic Yukon Gold Potatoes Duchesses with Chives
Amish Potatoes Roasted with Olive Oil and Rosemary
Provençale Potato Gratin, Vine Tomatoes and Thyme
Golden Stone Ground Polenta Fries with Fleur de Sel
Toasted Pearl Couscous, Ginger, Sultanas, Coriander
Green Rice with Fennel Seeds, Coriander and Mint
Cauliflower Florets with a Date-Tahini Dressing
Baby Carrots with Za'atar, Carrot Leaf Pesto
Shredded Brussels Sprouts Bagna Cauda
Sugar Snap Peas with Sesame Seeds
Broccoli Rabe Sauteed with Garlic
Simply Grilled Asparagus Spears