

Plated Dinner Menu

Starters

Lentil soup

Ham hock, house bacon, with root vegetables, crème fraiche and fresh herbs.

Caesar salad

Crab Cake and Salmon Fritter Appetizer

Antipasto plate

Dinner

Seared salmon paired with day boat scallops, summer squash gratin, roasted yellow Finn potatoes, lemon butter sauce.

Roasted corn and potato fritters, fresh local vegetables, with a warm pan vinaigrette, and basil pesto.

Pan roasted sea bass, artichoke and risotto fritters, tomato fondue, and summer beans.

Cast iron seared chicken breast, au gratin potatoes, button mushroom and green bean ragout, and apricot jam.

Grilled Certified Angus Rib Eye Steak, au gratin potatoes, knob creek bourbon molasses butter, and port-cabernet reduction.

Dessert

Warm chocolate lava cake, vanilla bean ice cream.

House made biscuit “short cake” fresh fruit, honey whipped cream, and berry coulis.