



DINE ABOUT SUMMER 2024 ~ LUNCH

First Course Choices

Heirloom Tomatoes

pistachios, black garlic aioli,
grilled baguette, black lava salt

or

Watermelon Poke' Salad

cucumber, avocado, macadamia,
pickled ginger, fresno chile

Second Course Choices

Ginger Chicken Thigh sandwich

cucumber peppadew salad,
ponzu aioli, ciabatta bun

or

Mahi Mahi + Pineapple Sandwich

arugula, spicy green sauce, baguette



DINE ABOUT SUMMER 2024 ~ DINNER

First Course Choices

Mountain Berry Chopped Salad

little gems, arugula,
marcona almond, feta,
raspberry honeywine vinaigrette

or

Shrimp and Corn Fritters

buttermilk remoulade,
esplette, roasted chive oil,
smoked rout roe.

Second Course Choices

Great Range Bison Ribeye

hasselback potatoes, grilled
asparagus, smoked blue cheese,
green peppercorn jus

or

Maine Sea Scallops

warm haricot vert and
carrot salad, black garlic,
candied ginger sauce.

Dessert Choices

Elderflower Cheesecake

st. germain cheesecake,
hibiscus blood orange gel,
white chocolate
cornflake crunch

or

Mango Mojito Bar

mint+mango confiture,
coconut dacquoise,
mascarpone rum mousse,
passion papaya compote