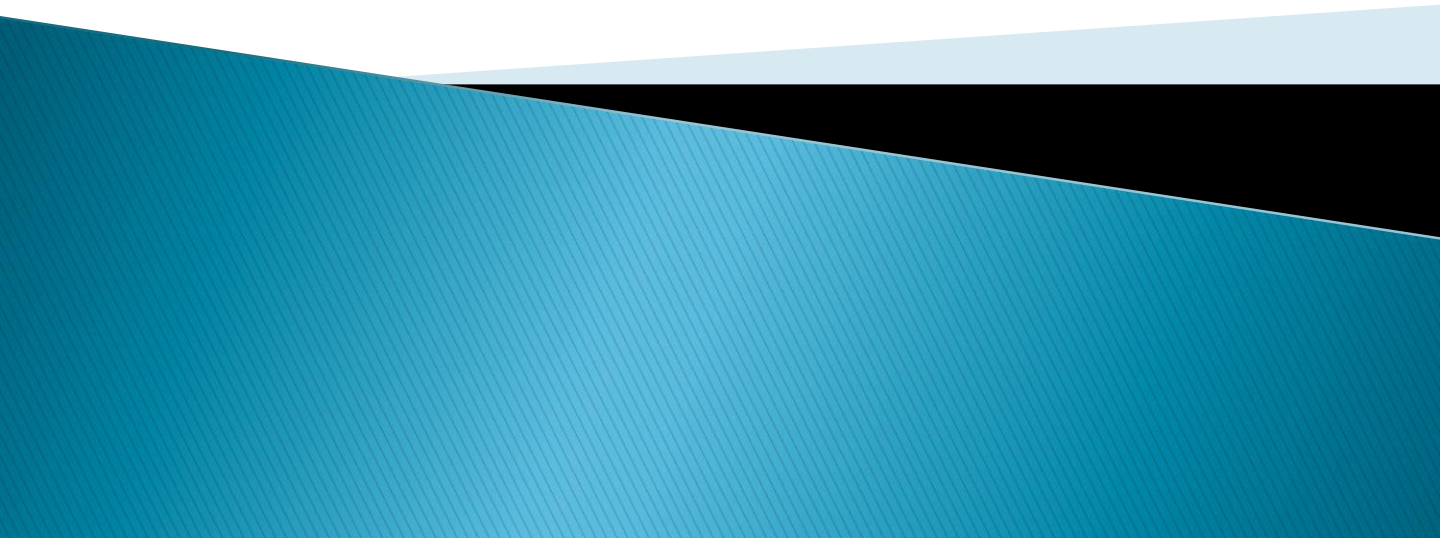
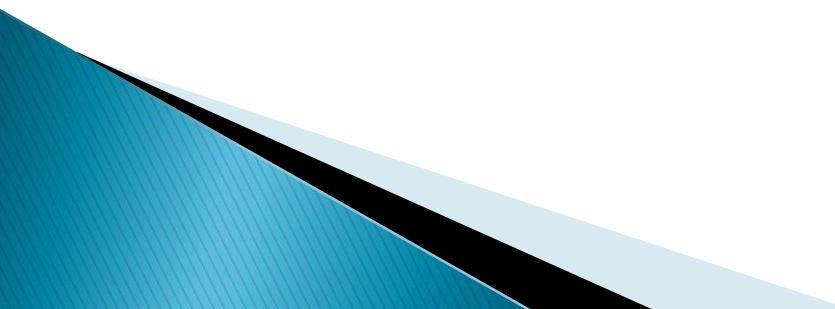


SAMPLE MENU



BREAKFAST

Sides: Choice of Egg, Fresh Fruit, Buttermilk Biscuit, Smoked Cheddar Grits, Chive Latkes

- ~ Greek Yogurt, Wildflower Honey, Homemade Granola, Berries
 - ~ Serrano Ham, Spinach, Mushroom & Manchego Frittata
 - ~ Buttermilk Pancakes, Blueberry Syrup
 - ~ Whole Grain Toast, Roasted Tomato, Sautéed Spinach, Avocado, Poached Egg
 - ~ Banana Walnut French Toast, Brûlée Banana
 - ~ Sausage and Spicy Tomato Sauce, Poached Egg, Crusty Bread
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LUNCH

Sides: Fresh Fruit, Parmesan Zucchini Crisps, Sweet Potato Wedges, Homemade Applesauce, Kale Chips

- ↻ BLT Salad, Candied Bacon, Roasted Tomato, Roasted Red Pepper Remoulade, Mesclun
 - ↻ Crab Cake Salad, Bibb Lettuce, Radish, Pistachio, Jalapeño–Cilantro Dressing, Tomato Remoulade
 - ↻ Tuna Tartare, Yuzu–Coconut Vinaigrette, Crispy Shallots, Cucumber, Cilantro, Yucca Crisp
 - ↻ Whole Wheat Pita, Garlic Hummus, Cucumber, Tomato, Arugula
 - ↻ Duck Confit Sliders, Smoked Hearts of Palm Cream Sauce, Pickled Pear & Red Onion
 - ↻ Roasted Chicken Salad, Avocado, Sprouts, Whole Grain Bread
 - ↻ Grilled Flank Steak, Red Onion Marmalade, Fontina Cheese, Arugula, Ciabatta
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SNACKS

- ↪ Baba Ganoush, Lavosh
 - ↪ Manchego & Roasted Red Pepper Spread, Pita Chips
 - ↪ Garlic Hummus, Grilled Pita
 - ↪ Feta, Roasted Garlic, Cayenne, Extra Virgin Olive Oil, Homemade Cracker
 - ↪ Bruschetta, Paprika Salt, Crostini
 - ↪ Roasted Edamame
 - ↪ Selection of Cheese – Black Mustard, Honey, Spiced Nuts, Grilled Crostini
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APPETIZERS

- ~ Grilled Peach & Mango Soup, Ginger Infused Pickled Fennel, Cilantro & Basil
 - ~ Butternut Squash Soup, Pink Peppercorn
 - ~ Marinated Portobello, Porcini Butter, Tomato & Watercress Salad
 - ~ Spicy Sausage, Corn & Brillat-Savarin Cream Sauce, Tarragon & Basil
 - ~ Sun-Dried Tomato and Fennel Crab Salad, Roasted Tomato Salsa, Grilled Flatbread
 - ~ Steamed Mussels, Chorizo, Goat Cheese, Cilantro, Toasted Baguette
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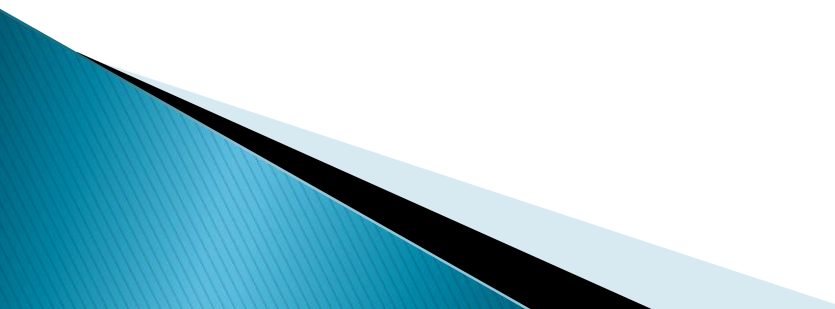
DINNER

- ↻ Seared Halibut, Braised Artichoke, Grilled Asparagus, Tomato Beurre Blanc
Pair with: *Dry Riesling, Alsace*
 - ↻ Seared Bay Scallops, Currant & Mint Quinoa Salad, Charred Scallion Vinaigrette
Pair with: *Chenin Blanc, Loire Valley*
 - ↻ Grilled Chicken Breast, Sweet Potato & Goat Cheese Risotto, Swiss Chard
Pair with: *Gamay, Beaujolais*
 - ↻ Braised Chicken, Olives, Tomatoes, Pierogi, Sautéed Summer Squash
Pair with: *Nebbiolo, Barbera*
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DINNER

- ~ Roasted Duck Breast, Spaghetti Squash, Walnut, Apple Vincotto Reduction
Pair with: *Côte-Rôtie, Northern Rhone*
 - ~ Grilled New York Strip, Cauliflower-Leek Puree, Wilted Arugula, Rioja Reduction
Pair with: *Tempranillo, Rioja Reserva*
 - ~ Roasted Pork Tenderloin, Dhal, Spiced Carrot Puree, Golden Raisin Compote
Pair with: *Off-dry Gewurztraminer, Alsace*
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DESSERT

- ~ Banana Cake, Citrus Buttercream
 - ~ Butternut Squash Panna Cotta, Chai Tea Infused Cranberries, Bay Leaf Crumble
 - ~ Chocolate Mousse, Coconut Mascarpone
 - ~ White Chocolate and Hazelnut Bread pudding, Salted Caramel
 - ~ Lemon Tart, Basil Cream, Blackberry
 - ~ Coffee Poached Pear, Buttermilk Anglaise, Almond Praline
 - ~ Vanilla Ice Cream, Spiced Strawberry Caramel
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SUNDAY BRUNCH

Fresh Fruit & Buttermilk Biscuits,
Strawberry–Basil Jam

- ~ Smoked Salmon Deviled Eggs, Dill
 - ~ Prosciutto, Sun–Dried Tomato & Feta Quiche
 - ~ Fried Egg Flatbread, Arugula, Leek, Asher Blue
 - ~ Eggs Benedict, Spinach, Prosciutto, Tomato Hollandaise
 - ~ Chicken & Waffles, Maple Syrup
 - ~ Steak & Eggs, Fontina, Red Onion Marmalade, Arugula
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