

Appetizers

Heirloom Tomato Soup

Local Grilled Cheese, Tomatillo, Basil

Summer Squash Crostini

Sheep's Milk Ricotta, Ratatouille, Basil, Arugula

Entrees

Amish Chicken Salad

Pineapple, Mango, Jicama, Avocado, Hearts of Palm, Madras Curry Vinaigrette

"Paella" Risotto

Local Shellfish, Hawaiian Blue Prawn, Chorizo, Sweet Pepper, Fennel

Desserts

Cherry

Chocolate Pudding Cake, Banana, Creamsicle Frozen Yogurt

Apricot

Raspberries, Candied Almonds, Brown Sugar Scented Yogurt

\$29

Appetizers

Chilled Sweet Corn Soup

Chanterelle, Basil, Chile Oil

Chickpea Hummus

Sweet Pepper, House-Cured Olive, Flatbread Crisp

Hawaiian Walu Ceviche

Avocado, Yuzu, Soy, Jicama, Jalapeño, Lemongrass-Ginger Oil

Entrees

House-Made Spaghetti Pomodoro

Vine-Ripe Tomato, Caper, Basil, Garlic

Local Amish Chicken

Fennel, Arugula, Fingerling Potato, Heirloom Tomato Jus

Whole Brook Trout a la Plancha

Quinoa, Almond, Fava Bean, Apricot, Spiced Yogurt, Chermoula

Desserts

Cherry

Chocolate Pudding Cake, Banana, Creamsicle Frozen Yogurt

Apricot

Raspberries, Candied Almonds, Brown Sugar Scented Yogurt

Summer Fruit & Sorbet Plate

\$45

Available 5:30pm - 6:30pm

Executive Chef Jeremy Bearman

Executive Pastry Chef James Distefano