

SUMMER MENU

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APPETIZERS

SAUSAGE STUFFED MUSHROOMS

Sausage Stuffed Mushrooms with a Chipotle Remoulade

CRAB SALAD

Locally Sourced Plum Tomato Filled with Blue Fin Crab Salad
Nested on a Spring Mix

VEGETABLE POTSTICKERS

Homemade Steamed Dumplings Presented with Ponzu Dip &
Peanut Sauce

SOUP DU JOUR

the SALAD

Arugula & Mesclun with Hearts of Palm,
garnished with Sunflower Seeds
and dressed with an Raspberry Vinaigrette

ENTREES

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ROAST BREAST OF DUCK

Roast Breast of Duck Dressed with a
Black Cherry Demi-Glace

HAZELNUT HERB CHICKEN

Statler Breast of Chicken Crusted with Hazelnuts
and Lemon Thyme served with an Amaretto
Cream Sauce

VEGETABLE NAPOLEAN

Layers of Fresh Garden Vegetables and
Cheese, Farro Wheat and Roasted Vegetable
Sauce.

FILET OF SALMON

Grilled Filet of Salmon Stuffed with Fresh Spinach &
Eggs, Topped with Puff Pastry and a Beurre Rouge

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DESSERTS

fresh made pastries, pies & confections created daily