



First Course

Organic Mixed Greens
Roasted Beets, Goat Cheese, Peach, Balsamic Vinaigrette

Chilled Fennel Soup
Banana, coriander, sweet onion-fennel confit

Diver Scallop
Duck confit Ravioli, Basil Oil, Summer Truffle, Sweet Corn Consomme

Second Course

Black Grouper
Zucchini, Eggplant, Yellow wax beans, Smoked tomatoes, Chinese Egg Broth

Two Preparations Beef Ribeye
Porcini dust, espresso scented potato, zephyr squash, sherry reduction

Ashley Farms Breast of Chicken
Pesto cous cous, miatakes, cippolini onion, aged balsamic

Third Course

Espresso Crème Brule
Chocolate Biscotti

Goat Cheese Cheesecake
Organic honey, candied walnuts, lavender ice cream