

JULY
Peak Summer Flavors

FIRST

seared peach and burrata with aged balsamic and prosciutto

SECOND

chilled crab salad with avocado and tomato gazpacho

THIRD

roasted tomato and red pepper soup with basil oil

FOURTH

seared duck breast with cherry gastrique and fingerling potatoes

FIFTH

summer greens with roasted corn, radish and buttermilk dressing

FINAL

blackberry and cornmeal clafoutis with honey ice cream

