



Eat Drink Local Restaurant Week July 21-30

1st Course

Beet Gazpacho

Chevre Beignets, Burnt Orange Supremes, Horseradish Crème

Beefsteak Tomato Salad

Cucumber, Charred Garlic Scapes, Rye Berry, Brioche Crumb, Yogurt

2nd Course

Berkshire Pork

Collard Greens, Larded Black Beans, Smoked Cheddar Grits, Cherry Compote

Devon Beef

Vegetable Fricassee, Robuchon Potato Puree, Sauce Bordelaise

3rd Course

Textures of Corn

Cornmeal Cake, Grilled Peaches, Cilantro Crema, Corn Ice Cream

Chocolate Gateau

Toasted Italian Meringue, Bourbon Caramel, Feuilletine

\$45