

SAMPLE MENU

3-COURSE CHEF'S TASTING

Spring 2014

HEIRLOOM TOMATO SALAD

stracciatella, eggplant & capers

OLIVE OIL POACHED SOLE

chanterelles & fingerling potatoes

ROASTED PINEAPPLE

brown butter cake, mascarpone & pink peppercorn

Served with Illy coffee and Harney & Sons loose teas

SC
Culinary Suite