

## SUMMER DINNER MENU

### { APPETIZERS }

**Spicy Grilled Shrimp Skewers**  
marinated in coconut milk & lime

**Fresh Heirloom Tomato Bruschetta**  
served on a crostini with Texas sheep feta

**Zucchini Fritter Bites**  
with tomato confit

**Eggplant & Asparagus Rollups**  
with Texas goat cheese & basil

**Grilled Pork Tenderloin on Herb Flatbread**  
topped with our summer vinaigrette

**Maine lobster & Saint André Mini Tarts**  
with a black currant sauce

### { CHOICE OF SALAD }

**Frisée Salad**  
with prosciutto, shaved campo de montalban & peaches

**Roasted Three Mushroom Salad**  
with zucchini & pickled red onion

**Spicy Summer Greens**  
with robusto aged dutch gouda & braised artichokes

### { SOUP }

**Caramelized Vidalia Onion Soup**  
topped with house-made crème fraiche

**Shrimp Bisque**  
& sweet tiger shrimp dumplings

**English Pea Puree**  
with sauteed curried scallops & sweet potato crisps

**Tomato Peach Gazpacho**

### { PASTA }

**Handmade Lobster Ravioli**  
with brown butter & basil

**Wild Spinach Gnocchi**  
with sauté zucchini & pink shrimp

### { ENTREE }

**Rosemary Smoked Beef Tenderloin**  
with summer roasted tomatoes & grilled okra

**Caramelized Duck Breast**  
with Minervois Muscat & braised apricots

**Barbecued Baby Back Ribs**  
in ancho whiskey sauce

**Pink Peppercorn Crusted Bay Scallops**  
with lemongrass consommé & lavender savoy cabbage

**Cedar Grilled Copper River Salmon**  
with marinated asparagus, lemons & honey chili oil

**Pan Seared Pork Tenderloin**  
with ginger peach glaze

### { SWEETS }

**Cherry Tart**  
& fresh lavender cream

**Rosewater Panna Cotta**  
with almonds & edible flowers

**Limoncello Tiramisu**

**Zabajone & Vanilla Gelato**  
with sweet summer berries

**French Cheese Course**  
with honey & walnuts