



September 13th, 2022

First Course

Peach Bruschetta

Caramelized peach bruschetta,
whipped goat cheese, aged
balsamic glaze

Second Course

Apple Salad

Fresh dill and star anise poached apple
salad, shaved aged prosciutto, apple
puree, beurre noisette maitake
mushrooms

Third Course

Roasted Lamb Rack

Roasted rack of lamb, roasted beet,
port and beet emulsion, aged feta,
mint demi-glace

Fourth Course

Peach Tartlet

Pistachio peach tartlet, peach sorbet