

SAMPLE EVENT MENU

SUMMER, 2011

FIRST COURSE

Sweet Corn, Broccoli

Warm Corn-on-the-Cob Soup, Broccoli Parmesan Custard, Charred Kernels, Florets, Cornmeal-Crusted Chicken Oysters

SALAD

Tomato, Parmesan

Sliced Early Heirloom Tomatoes, Grilled Onion and Parmesan Bread Salad, Aged Balsamic, Basil, Extra Virgin Olive Oil

MAIN COURSE

Alaskan Halibut, Zucchini

Slow-Roasted Herbed Filet, Gold and Green Zucchini "Noodles", Shrimp Mousseline-Stuffed Blossom, Capers

OR

Pork, Figs

Grilled Berkshire Loin, *Andouille* Sausage, *Croustillante*, Garlic Scape-Mashed Potatoes, Rainbow Chard, Roasted Figs

PASTRY

Peach, Blackberry

Glazed Fresh Peaches, Lavender Mousse Napoleon, Michigan Blackberries, White Peach Sorbet, Streusel