



AUGUST 11 & 12, 2022
SUMMER MIXOLOGY DINNER

INSPIRED BY AROUND THE TABLE: STORIES OF THE FOODS WE LOVE

Each course will be accompanied by a seasonal cocktail pairing from acclaimed NYC mixologist Johnny Swet.

AMUSE BOUCHE

Paired with Welcome Sparkling Cocktail

Watermelon & Apple Pave | vegan frico, aged balsamic **VG, GF**

TASTING COURSE ONE

Chilled Sweet Corn Soup | corn "succotash," nasturtium **VG, GF** 🌶️ 🌿

or

Bangs Island Mussels Toast | nduja aioli, lovage 🌿

or

Crispy B&B Pickled Okra | smoky remoulade, lime salt **VG** 🌿

TASTING COURSE TWO

Crispy Carrot Schnitzel | sesame, fermented carrot vinaigrette, miso aioli, radish **VG**

or

Harvest Vegetable Farrotto | corn, english peas, aji amarillo,
oven dried heirloom tomatoes, extra virgin olive oil **V** 🌿 🌿 🌶️

or

Crispy Skin Branzino | english peas, mint, melted leeks, gold bar squash, calabrian chili **GF** 🌶️ 🌶️

DESSERT TASTING COURSE

Sea Salted Milk Chocolate Cremeux | chocolate granola, clabbered cream **GF** 🌿

or

Raspberries, Mango & Quinoa | raspberry sorbet, mango curd,
vegan meringue, red quinoa crunch, candied fennel seeds **VG, GF** 🌿

CONSTELLATION