

The Menu

SWEET CORN CHOWDER

A hearty and creamy soup brimming with sweet corn kernels, tender potatoes, and crisp celery, all simmered in a rich, velvety broth

HEIRLOOM TOMATO CARPACCIO

Fresh dish featuring thinly sliced heirloom tomatoes, splash of balsamic vinegar, fresh basil and italian cheese

CHILLED AVOCADO CUCUMBER SOUP & LUMP CRAB

A refreshing blend of creamy avocado and crisp cucumber, seasoned with lime and fresh herbs. Served cold, it's the perfect light and cooling starter for a hot day.

SEARED SEA BASS, CARMELIZED FENNEL & CITRUS BUTTER

Perfectly seared sea bass atop a silky fennel complemented by a hint of citrus and fresh herbs butter. Served with roasted asparagus and creamy polenta.

BEEF TENDERLOIN

Beef tenderloin cooked to perfection, served with roasted baby carrots, dutchess potatoes and a rich red wine reduction.

CHOCOLATE AFFOGATO

A simple yet indulgent dessert combining a scoop of vanilla gelato or ice cream with a shot of hot espresso, often topped with shaved chocolate or cocoa powder

LAVENDER HONEY PANNA COTTA

A delicate panna cotta flavored with lavender and sweetened with local honey, and a side of berry compote.