



SEATED MENUS

## first courses

### heirloom tomato salad

local wild greens, pickled noonday onions, shaved ricotta salata, minus 8 vinegar

### shaved summer melon salad

queso fresco, micro cilantro, roasted poblano, lime vinaigrette

### caramelized fennel salad

navel orange confit, marcona almond purée, caraway croutons

### fm 1410 wild greens salad

lemon basil vinaigrette, crisp pancetta, yellow sun sugar tomatoes

### blue crab & avocado "stack"

baby arugula, roasted corn vinaigrette

### buttermilk fried chicken salad

juilette tomato chip, frisée, bibb lettuce, cider vinaigrette, shaved maytag blue

### warm tomato & fontina tart

roasted garlic cream, micro basil

### roasted tomato & eggplant soup

curry, cilantro, toasted olive oil bread

### watermelon gazpacho

cucumber, celery, red pepper, mint, parsley, sherry vinegar, roasted jalapeno cracker

### summer tomato gazpacho

warm grilled mozzarella sandwich



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### entrées

#### maine lobster roll

deviled egg salad, applewood bacon, butter lettuce, tomato, local scallions

#### nova scotia halibut

summer corn, field peas, chanterelles, cornmeal fried okra, lemon butter broth

#### pan roasted lemon thyme duck breast

rose wine sauce, wilted raspberries, crispy pan fried red skin potatoes

#### salt & pepper pork tenderloin

madeira gravy, roasted black mission figs, parmesan white grits

#### kentucky bourbon marinated flank steak

sherry vinegar glaze, yukon potato purée, fairytale eggplant ragout

#### coffee crusted beef filet mignon

peach barbeque, gorgonzola grits, wilted greens

### desserts

#### vodka infused compressed melon

vanilla basil syrup, asian pear granita

#### roasted plum tart

crème fraiche, balsamic reduction

#### lemon ginger "snow"

sautéed blueberries

#### crepe cake

chocolate ganache, toasted hazelnuts, apricots