

## summer gala dinner

### **passed hors d'oeuvres in the garden**

red and yellow watermelon towers with whipped feta and balsamic  
herbed ricotta, grilled peach and Thai basil crostini  
grilled scallop with tomato jam on a fried corn risotto cake  
gingered salmon cake with tart lime cream and frizzled ginger  
mini Cubano with sweet citrus mustard dip  
tenderloin of beef on cheddar biscuits with three grain mustard and caramelized onion

### **plated dinner in the tent**

#### **first course**

farmers market chopped salad with pickled vegetables and grilled peaches  
freshly baked breads

#### **entrée choices**

roasted garlic and herb crusted beef tenderloin with herb stuffed morels and cognac jus  
roasted fingerling potatoes, glazed baby carrots and grilled asparagus

rosemary roasted arctic char with citrus fennel slaw  
over a fresh summer succotash of edamame, corn, tomatoes and red onion

crisp parmesan polenta cakes  
over a fresh summer succotash of edamame, corn, tomatoes and red onion

#### **dessert**

double lemon tart with strawberry sauce and sweetened crème fraiche and a butterfly tuille  
coffee, decaf and assorted teas