

# SUMMER



# SOLSTICE

THREE-COURSE MENU

**JUNE 20 thru JUNE 23**

30 per guest, 50 with paired wines

## FIRST

### Solstice Salad

Mixed Greens, Shaved Fennel, Pink Grapefruit,  
Honey Mint Vinaigrette

## SECOND

*choose one*

### Summer Vegetable Rattatouille

House Made Ricotta,  
Tempura Fried Squash Blossoms, Herb Oil

### Slow-Smoked 12oz Boneless Pork Chop

Jasmine Rice Pilaf,  
Grilled Summer Squash Apricot Chutney

### Grilled Achiote Marinated Mahi Mahi

Charred Sweet Corn Relish, Roasted Fingerlings,  
Cilantro, Lime Pesto

## THIRD

### Summer Peach Upside Down Cake

Stone Fruit Coulis, Fresh Berries

FULL BAR AVAILABLE  
RESERVATIONS RECOMMENDED  
ALWAYS FREE PARKING