



June Chef's Specials

Starters

Peach Gozpacho

Pureed and chilled peaches, yellow heirloom tomatoes, onions, cucumbers, and basil.
Finished with crème fraîche and scallions. \$8

Bacon Wrapped Peaches

Peaches wrapped in basil leaves and bacon then grilled. Finished with a balsamic glaze. \$12

Seared Pork Belly

Cubed pork belly seared then laid atop a bed of sauteed yellow squash, roasted garlic, and onions. Finished with a hot mixed berry compote. \$12

Entrees

Tomahawk Pork Chop

16oz Bone-in Tomahawk Pork Chop seared then finished with a spicy basil, balsamic, and peach chutney. Accompanied by a sauteed garlic, onion, and squash medley and a tomato, basil, onion, and peach long grain rice pilaf. \$30

Duck Manicotti

Manicotti noodles stuffed with duck confit and mushroom duxelles then baked. Finished with a creamy mushroom, black cherry, and brandy reduction. Accompanied by sauteed french green beans. \$28

Peach Glazed Salmon

Atlantic caught salmon grilled then finished with a basil peach glaze. Accompanied by a tomato, onion, basil, and peach long grain rice pilaf and sauteed french green beans. \$25

Dessert

Pflirsichkuchen-Peach Cake

German peach cake served with vanilla gelato and a hot peach glaze \$8

*Please allow extra time for specials as they are crafted to order. All share-plates/substitutions will incur a \$5 Chef's charge