



End of Summer Supper Club Dinner

Saturday September 29th

Cocktail:

Strawberry Sigh

Passed Hors D'oeuvres

First Course

Fried Eggplant & Burrata Caprese
Triple Tomato Confit, Capers, Basil Oil



Second Course

Old Bay Seared Scallops, Fresh & Roasted Corn,
Pickled Jalapenos & Slab bacon



Third Course

Summer Squash & Four Cheese Ravioli,
Truffled Wild Mushrooms, Grated Fresh Tomato Sauce



Fourth Course

Lightly Smoked Pork Tenderloin, Apple, Fennel, Juniper Jus,
Caramelized Apples & Figs, Sweet & Sour Chard
Sweet Potato Puree with Vanilla Bean & Bourbon



Fifth Course

To Be Announced