

AROUND THE TABLE
Classic Dinner Buffet

locally baked bread croutons with English peas, pea tendrils, shaved fennel, spinach
+ a light lemon and grainy mustard vinaigrette,

organic herb grilled painted hills sirloin
+ shallot confit, creamy horseradish sauce

roasted springer mountain chef's cut chicken breasts
with sautéed rustic garden vegetable salsa

charred shishito peppers over cauliflower puree
with toasted sesame seeds

griddled radishes with sautéed local greens, sherry vinaigrette

grilled local corn salad with cilantro, queso fresco, vidalia vinaigrette

chef's selection of locally baked artisan breads + whipped butter

