

SUMMERWOOD

SENTIO UNDER THE STARS

Saturday, August 24th 2019

Danior Catering

HORS D' OEUVRES

Pork Rilette

cherry tomato | mustard aioli

Grilled Vegetable Bruschetta

Formage Blanc | herbs | saba

FIRST COURSE

Local Breads and House Made Cultured Butter

Salad of Spring Greens & Hearth-Melted Ragged Point Cheese

warm honeycomb on grilled Levain toast

SECOND COURSE

Braised Beef Short Rib and Dungeness Crab

celery root puree | mustard vinaigrette | celery root slaw | tarragon oil

PALATE CLEANSER

Ambrosia Melon Sorbet

mint simple syrup | lime

THIRD COURSE

Roasted Lamb Loin

tomato and mint salad | fava puree | fenugreek oil | preserved apricot | Labneh

END OF EVENING

Chocolate and Almond Truffles

Assorted Stepladder Creamery Cheeses

nuts and berries

