



Father's Day Cookout

June 18th, 2017

5:00PM — 7:00PM

\$40 per person

Kids Meal Offered Upon Request

MEAT-ING ON THE TERRACE

Whole Bone in Ribeye

medium rare, carved to order and served with argentinian chimichurri
(GF/DF)

Herbed Roasted Suckling Pig

golden brown with crispy skin, served with garlic aioli and lemon
(GF/DF without aioli)

Poached Salmon with Cucumber Scales

chilled with dill crème fraiche, whole grain mustard, and lemon
(GF/DF without crème fraiche)

Seafood Boiled in the Burgh

head on shrimp, manila clams, PEI mussels, andouille sausage, red skin potatoes,
and corn on the cob steamed in an aromatic broth
(GF/DF)

THE PARTY CRASHERS

Chilled Orzo Salad

cucumbers, olives, raisins, and tomatoes in a citrus vinaigrette
(v/V/DF)

Summer Salad

cucumber, heirloom rainbow tomatoes, pine nuts, mint, arcadia greens, in a lemon dressing
(v/V/GF/DF)

German Potato Salad

fingerling potatoes, garlic, shallots, scallions, parsley tossed in a vinegar and olive oil reduction with bacon on the side
(v and V without bacon/GF/DF)

Grilled Vegetables

eggplant, zucchini, squash, portobello mushrooms, and bell peppers
(v/V/GF/DF)

Something Sweet

Bourbon Salted Caramel Milkshakes

(v/GF)

Chocolate Peanut Butter Cake

(v)

(v) vegetarian (V) vegan (GF) gluten free (DF) dairy free

