

# SUMMER DINNER

June – mid September

## TRAY PASSED...

MINIATURE CAPRESE SKEWERS *veg/gf*  
local organic heirloom cherry tomatoes,  
fresh mozzarella & basil leaves

RIPE NECTARINE AND GOAT CHEESE CROSTINI *veg/gf*  
topped with fig preserves

## DINNER...

STRAWBERRY & ORANGE BABY GREEN SALAD *veg/gf*  
greens, strawberries, shaved parmesan,  
blood orange vinaigrette

ROASTED BABY RED POTATOES garlic oil *veg/gf*

ROASTED GREEN BEANS *veg/gf*  
with basil oil & toasted hazelnuts

MAUI CHICKEN *gf*  
grilled with sweet pineapple marinade  
& red pepper mango salsa

*and*

PAN-ROASTED WILD SALMON *gf*  
organic heirloom tomato & basil vinaigrette

MACRINA ARTISANAL BREADS & nasturtium butter *veg*

*gf = gluten-free*  
*veg = vegetarian*