



Monday Club Bar Dining Room Lunch (\$20.08) and Dinner (\$33.08)

First Course

Chilled Cucumber Melon Soup
Cumin Yogurt & Mint Oil

Panzanella Salad
Sylvetta Arugula, Chevre, Focaccia Black Olive Croutons

Main Course

Spiced Grilled Flank Steak
Crushed Red Bliss Potatoes, Pickled Tomatoes & Chimi Churri
(dinner only)

Georges Bank Cod
Ratatouille, Tapenade & Rustic Tomato Sauce

Hand-Rolled Spaghetti with Golden Native Tomato Sauce
Torn Basil & Brioche Crumbs

Dessert

Brioche Bread Pudding
Strawberries, Chantilly Cream & Fresh Mint

Chocolate Financiers
Pistachio Anglaise & Bittersweet Chocolate Sauce



Soirée Dining Room (\$43.08)

First Course

Chilled Creamy Corn Soup
Seared Diver Scallop & Young Sorrel

Heirloom Tomato Salad
Farm Fresh Radishes, Local Farm Goat Cheese & Vanilla Emulsion

Main Course

Slow-Poached then Roasted Pork Tenderloin
Native Mushrooms, Asparagus & Puff Pastry

Halibut & Clams
Pat Woodbury's Clams, Corn, Chanterelles & Yukon Gold Potatoes

Hand-Rolled Pappardelle
Summer Squashes, Ricotta & Tomato Confit, Parsley Pesto

Dessert

Almond Pain Perdu
Toasted Almonds, Strawberry Coulis & Crème Fraiche

Trio of Ice Cream Sandwiches