



DEVOUR MENU

\$35 per person
one selection for each course

FIRST COURSE

Heirloom Tomato Gazpacho

Pickled Onion / Strawberry / Fresh Basil / Crostini

East Street Salad vg gf

Mixed Greens / Fennel / Feta Cheese / Spicy Pecan / Blood Orange Vinaigrette

SECOND COURSE

Ancient Grains Rice vg gf

Roasted Rainbow Carrot / Roasted Cauliflower / Goat Cheese /
Balsamic Reduction

Branzino

Smoking Carrot Purée / Sweet Corn Succotash / Whole-Grain Mustard Aioli

Roasted Half Chicken

Yukon Potato Purée / Brussels Sprouts / Pork Belly / Fennel / Lemon-Caper Beurre Blanc

Ribeye*

Chipotle Potato Purée / Roasted Parsnip / Baby Carrot / Chimichurri

Lamb Sugo Pasta*

Pappardelle / Braised Lamb / Tomato-Fennel Sauce / Ricotta / Fresh Mint

THIRD COURSE

Chocolate Terrine

Chocolate Graham Cracker / Ganache / Blackberry Sauce /
Black Raspberry Cheesecake Ice Cream

Shortcake

White Cake / Summer Berries / Vanilla Whip

vg – vegetarian | gf – gluten-free

*consuming raw or undercooked food may result in foodborne illness