

# STRAWBERRY MOONLIT DINNER

## AMUSE BOUCHE

### Roasted Duck Breast

*Toasted Focaccia, Whipped Basil "Boursin", Strawberry Jam*

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## CARVING

### Smoked Beef Brisket

*House Made Steak Sauce, Brighton BBQ Sauce*

### Artisan Rolls

*Whipped Butter*

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## ENTREES

### Seared Free Range Airline Chicken Breast

*Grilled Asparagus, Summer Vegetable Rice Pilaf, Strawberry Balsamic Reduction*

### Pan Roasted Barramundi

*Toasted Quinoa, Dried Cranberry, Turnip, Strawberry Tarragon Salsa, Butter Braised Radish*

### Achiote Rubbed Grilled Pork Tenderloin

*Garlic Braised Field Greens, Charred Baby Yams, Sour Strawberry Mostarda*

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## SIDES

### Charcuterie

*Select Local Meats and Cheeses, Strawberry Jam, House Pickles, Toasted Naan*

### Grilled Stone Fruit

*Arugula, Roasted Strawberries, Prosciutto, Shaved Parm, Strawberry Sherry Vinaigrette*

### Mixed Greens

*Apple, Berries, Toasted Almond, Manchego, Balsamic Vinaigrette*

### Orecchiette

*Roasted Cherry Tomatoes, Arugula*

### Three Cheese Potato Gratin

*Seasonal Roasted Vegetables*

## DESSERTS

### Fresh Berry Trifle

*Homemade Angel Food, Macerated Berries, Strawberry Cream, Fresh Basil*

### Vanilla Bean Sabayon

*Fresh Blackberries, Strawberry Powder, Micro Basil*

### Sweet Biscuit

*Whipped Maple Butter, Bourbon Soaked Strawberries, Balsamic Glaze*

