



SUMMSCAPE 3-COURSE MENU

CHOOSE A SELECTION FROM EACH COURSE

Beverages and gratuity not included.

STARTERS/SALADS

Watermelon Gazpacho pink peppercorn infused oil

Panzanella toasted rustic bread, local tomato, pepper, red onion, olives, capers, ciliegine mozzarella, balsamic crème, fresh basil **vegan mozzarella upon request*

Bistro Salad grilled asparagus, lardon, frisee, local cherry tomatoes, whole grain mustard vinaigrette

ENTRÉES

Rigatoni & Lemon Chicken Meat Balls garden basil pesto, handmade ricotta, lemon zest

Warm Farro Grain Bowl Local farro and vegetables, cherry tomatoes, sunflower seeds, crispy garbanzo beans, matcha rice wine vinaigrette

Grilled Local Pork Sausage & Beluga Lentils pickled cherry tomatoes, red onion, toasted crouton, brown sugar vinaigrette

Korean Beef or Tofu Lettuce Wrap pickled vegetable assortment, garlic and ginger chip, avocado, kimchi, sweet & spicy sauce

DESSERT

House made sweet biscuit, macerated berries & cream

Fresh berries & cream

Chocolate polenta torte

Tiramisu