North Pond

Sample dinner event menu

Summer 2016

First Course

Sweet Corn, Cheese

Warm Corn-On-The-Cob Soup, Padron Pepper-Cheddar Cheese Strudel, Leg Crabmeat, Lime, Chives

Salad

Lettuce, Peaches

Butterleaf Lettuce, Grilled Sage Focaccia, Fresh Peach Salad and Purée, Arugula Pesto, White Peach, Sheep Milk Feta

Main course

Snapper, Mango

Gingered Lane Snapper a la Plancha, Coconut Rice, Green Beans, Charred Vidalia Onion, Champagne Mangoes, Peanuts

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Pork, Basil

Ancho-Rubbed Tenderloin, Basil Rillettes; Buttermilk Cornbread Pudding, Bing Cherries, Kohlrabi Slaw, Sassafras Jus

pastry

Chocolate, Cherry

Dark Chocolate Bombe, Salt and Pepper Caramel, Minted Rainier Cherry Salad, Lime, Ancho-Cherry Jelly