



## PICNIC MENU

### TUNA NICOISE SALAD

Ventresca Tuna, Farmed Egg, Haricot Vert, Tomato,  
Picholine Olives, Red Bell Peppers, Croutons with Lemon Vinaigrette

Or

### BURRATA DI BUFALA

Locally Grown Heirloom Tomatoes,  
Basil Chiffonade and Aged Balsamic Glaze

Or

### CAESAR\*

Romaine Hearts, with Chicken or Shrimp Parmigiano-Reggiano & Croutons



### FARMERS MARKET GRILLED VEGETABLE WITH GOAT CHEESE

Zucchini, Egg Plant, Peppers and Tomatoes, Pecorino and Arugula Pesto on focaccia

Served with Homemade potato chips

Or

### THE CLUB SANDWICH

Grilled Turkey, Smoked Apple Wood Bacon, Bibb lettuce, Mayonnaise,  
Heirloom Tomatoes, Boiled Farm Eggs served with baby gem lettuce

Or

### SEARED FRESH SALMON

Hickory-Smoked Bacon, Lettuce, Tomato, Boiled Egg and Horseradish Mayonnaise on Multigrain Bread

Served with quinoa salad



### STRAWBERRY PANNA COTTA

Buttermilk Panna Cotta, strawberry Coulis, Fresh raspberry and crumble

Or

### KEY LIME TARTLETS

Traditional Tart from Key West with Fresh Lime

Or

### CRÈME BRÛLÉE

Custard with bourbon vanilla and acacia honey