

CHEF'S TABLE SUMMER HARVEST WINE DINNER



5 COURSE DINNER • SUNDAY, AUGUST 17 • 6:00 PM

Celebrate the flavors of the season with an elegant five-course dinner, thoughtfully crafted to showcase the best of this summer's local harvest.

Enjoy an unforgettable evening featuring ingredients from our favorite local farmers and purveyors, with optional wine pairings selected to complement each course.

\$85 / TICKET • \$45 / WINE PAIRINGS

Menu

BREAD SERVICE

*Sundried Tomato and Thyme Focaccia Bread, Roasted Peach
and Ginger Compote, Honey Plum Compound Butter*

SOUP

*Cucumber and Watermelon Gazpancho,
Greek Yogurt Garnish, Pickled Shallots*

SALAD

*Summer Panzanella Salad
Heirloom Tomatoes, Pork Belly Lardons, Roasted Sweet Corn,
Summer Squash, Toasted Baguette*

ENTREE

*Grilled Wagyu Striploin,
Red Wine Mushroom Demiglace,
Sauteed Brussel Sprouts, Duchess Potatoes*

DESSERT

*Amaretto Pound Cake
Topped with Cherry Gelato, Drizzled with Dark Chocolate*



McGREGOR'S
BUTCHER & BISTRO