

FIRST COURSE

Heirloom-tomato tarte Tatin with ricotta cheese, fresh herbs, black olives, red pepper, and zucchini gremolata



[HEIRLOOM TOMATO]



APPETIZERS

Cavaillon-melon gazpacho with mint in shot glass



[CAVAILLON MELON]



Mini corn cake with pulled pork



[CORN]



Bay-scallops ceviche with Champagne mango, tomato, cilantro, lime, red onion, and green jalapeño



[CILANTRO]

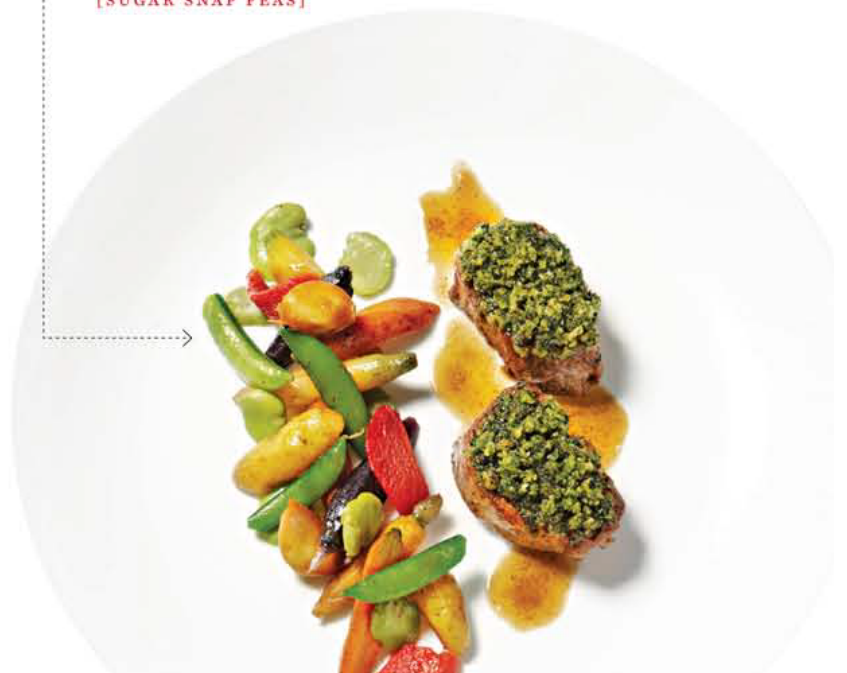


ENTRÉE

Sautéed veal mignon with casserole of baby carrots, fava beans, sugar snap peas, new-garlic confit, and fingerling potatoes



[SUGAR SNAP PEAS]



Summer
[MENU BY PS TAILORED EVENTS]