



## **Summer Farm to Table Menu**

**Passed Hors d'oeuvres**

**Local Watermelon and Cucumber Martini  
Garnished with Maryland colossal crab**

**Wild Shrimp Spring Rolls  
Thai chili sauce**

**Seared Rare Prime 28 Day Dry Aged Beef  
Green peppercorn aioli**

**Braised Lancaster Pork Belly  
White bean and garlic puree**

**Summer Gazpacho Shooter**

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**Seated First Course**

Haskell's Farm Heirloom Tomato and Mozzarella Salad  
Balsamic syrup, sea salt

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**Seated Second Course**

Pan Fried Local Soft-shell Crab  
Summer corn and tomato salad, tomato beurre blanc

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**Intermezzo**

Local Watermelon Sorbet

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**Seated Main Course**

14 oz. Bone in Grass Fed NY Strip  
Local white asparagus, organic purple potatoes, BP au  
poivre

Or

Pan Seared Atlantic Halibut  
Sweet Haskell's Farm corn risotto, truffle sauce

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**Seated Dessert**

Warm Organic Gala Apple Tart  
Candied pecans, Creamery vanilla ice cream