



## Summer Date Night – Huntsville Culinary Month

### FIRST

#### YELLOWFIN TUNA CRUDO

bright citrus, avocado, cucumber, chili, sesame seeds, micro cilantro

#### GULF CRAB CAKE

charred sweet corn, roasted cherry tomatoes, lemon-dill aioli

#### HEIRLOOM TOMATO AND BURRATA SALAD

farm-fresh summer tomatoes, creamy burrata, basil, aged balsamic, sea salt

### SECOND

#### SMOKED MAPLE LEAF FARMS DUCK BREAST

field pea puree, charred broccolini, cherry jus

#### GRILLED LOCH DUART SALMON

summer market vegetables, english peas, champagne beurre blanc, fresh herbs

#### MAINE LOBSTER & SWEET CORN AGNOLOTTI

aged parmesan, brown butter, italian herbs

#### HERB CRUSTED PRIME BEEF MEDALLIONS

carolina gold risotto, maitake mushrooms, cast iron black pepper cream

### DESSERT

#### GEORGIA PEACH PAVLOVA

bourbon cream, peach sorbet, almond crumble, crisp meringue

#### ALABAMA BLACKBERRY SHORTCAKE

brown butter cake, blackberry compote, lemon verbena chantilly, blackberry sorbet, pecan praline

*\$135 per couple*