

LINCOLN

Summer 2017 Private Events

MENU I

First Course

(please pick 2 options for your group)

Tempura Fried Squash *blossom basil ricotta, saffron aioli*

Lincoln Kale Salad *toasted pine nuts, dehydrated cranberries, dried currants, shaved parmesan, lemon dressing*

Early Tomato Gazpacho *yogurt, summer squash, crab*

Main Course

(please pick 3 options for your group)

Housemade Gnocchi *charred corn, roasted red pepper, serrano chili, cilantro*

Pan Roasted Verlasso Salmon *glazed heirloom baby squash, saffron risotto, fried squash blossom*

Crispy Amish Chicken *old bay waffle, braised collard green, pickled okra*

Creekstone Hanger Steak & Frites *smoked fingerling potato, haricot vert, salsa verde*
(add \$7 per person to include this as an option)

Dessert

(please pick 2 options for your group)

Cheesecake *candied black sesame, mango sorbet, toasted grain crust*

Fruit & Sorbet *summer fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble*

\$59 per person

**does not include tax, gratuity or beverages*

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MENU II

First Course

(please pick 3 options for your group)

Fried Green Tomato *dijonnaise sauce, pickled okra*

Kampachi ceviche *yellow watermelon, lime, red onion, cilantro*

Summer Vegetable Tartine *micro herb salad, parmesan ice cream*

Cucumber Salad *tzatziki custard, lemon, dill, pickled garlic puree*

Main Course

(please pick 3 options for your group)

Roasted Vine Ripe Tomato Risotto *burrata, garlic chips, fresh basil salad*

Pan Roasted Verlasso Salmon *glazed baby squash, saffron risotto, fried squash blossom*

Shrimp & Grits *cheddar grits, scallion, red peppers, bacon*

Crispy Amish Chicken *old bay waffle, braised collard green, pickled okra*

Braised Beef Short Rib *fricasseed mushroom & kale, truffle potato, charred onion bulbs,
natural jus*

Dessert

(please pick 3 options for your group)

Fruit & Sorbet *summer fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble*

Bourbon Peach Crisp *lemon thyme oat topping, maple brown sugar gelato*

Cheesecake *candied black sesame, mango sorbet, toasted grain crust*

\$69 per person

**does not include tax, gratuity or beverages*

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MENU III

First Course

(please pick 3 options for your group)

Kampachi Ceviche *yellow watermelon, lime, red onion, cilantro*

Marinated Chesapeake Crab *avocado panna cotta, pickled jalapeno, passion fruits*

Charcuterie Plate *chef selection of house made meats*

Grilled Amish Stone Fruits *ricotta, smoked honey, cracked black pepper*

Caramelized Fig & Charred Radicchio Salad *hazelnut praline, white balsamic vinaigrette, basil*

Main Course

(please pick 3 options for your group)

Roasted Vine Ripe Tomato Risotto *burrata, garlic chips, fresh basil salad*

Pan Seared Scallop *green papaya, mango, ginger lime sauce vinaigrette*

Dashi Poached Snapper *smoked celeriac puree, confit fennel, castelvetro olives*

Hanger Steak *smoked fingerling potato, haricot vert, horseradish salsa verde*

Braised Pork Shoulder *carolina rice croquette, english peas, buttermilk fried onion*

Dessert

(please pick 3 options for your group)

Bourbon Peach Crisp *lemon thyme oat topping, maple brown sugar gelato*

Cheesecake *candied black sesame, mango sorbet, toasted grain crust*

Fruit & Sorbet *summer fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble*

\$79 per person

**does not include tax, gratuity or beverages*