



Seated Lunch 1

First Course

Miniature Maryland Crab Cakes
Arugula, Tomato Confit, Sauce Remoulade

Main Course

Sautéed Monk Fish
Roasted Salsify, Haricots Verts, Chantarelles, Thyme, Caper Butter

Dessert

Apple Tarte a Fin, Lime Sorbet



Seated Lunch 2

First Course

Sauteed Chicken Livers
Johnnycake, Hard-Cooked Quail Egg, Pan Gravy

Main Course

Poached Salmon
Acini De Pepe, Okra and Sweet Corn Timbale, citrus beurre blanc

Or

Herb Roasted Chicken
Swiss Chard, Whipped Ginger Scented Sweet Potato

Dessert

Pecan Tart, Vanilla Bean Ice Cream