# SUMMERLICIOUS...

#### APPETIZERS

## Grilled Zucchini and Lemon Ricotta Tart

Puff pastry tart with lemon ricotta, grilled zucchini and cherry tomato confit. V

### Watermelon and Whipped Feta Salad

Compressed watermelon, whipped feta, mint, pickled shallot, arugula and balsamic glaze. GF V

#### Chilled Summer Corn Soup

Sweet corn purée with coconut milk, a hint of lime and chili oil, garnished with charred corn and fresh herbs (can be served warm if preferred). GF VG

#### MAIN COURSE

#### Cajun Grilled Chicken Breast

Served with summer vegetable succotash with sautéed edamame, red pepper, corn, zucchini, blistered grape tomato and charred lemon jus. GF

#### Summer Squash Risotto

Creamy arborio rice with yellow and green zucchini, sweet green peas, extra virgin olive oil, lemon zest and sautéed oyster mushrooms. GF VG

#### Atlantic Salmon Niçoise

Seared salmon over green beans, baby potatoes, olives, cherry tomatoes and cured egg yolk with dijon vinaigrette. GF

#### DESSERT

# Strawberry Shortcake Parfait

Layers of vanilla shortcake, macerated strawberries and whipped cream. V

#### Peach & Basil Panna Cotta

Silky coconut-vanilla panna cotta with poached peaches and basil syrup. GF VG

#### Flourless Chocolate Cake with Chocolate Crème

Decadent dark chocolate cake with silky chocolate crème, finished with shaved chocolate and fresh berries. GF V