

D. BURNHAM'S

BEGIN

Lump Blue Crab and Red Curry Bisque garnished with Fuji Apple

Stuffed Medjool Dates with Goat Cheese, Smoked
Bacon and Jalapenos , Pomegranate Reduction

Crispy Pork Belly with Pineapple
Compote, Pickled Breakfast Radish, and
Finger Limes

GREENS

Field Salad with Candied Pecans, Shaved Onion, Fennel, Tomatoes, and PX
Vinaigrette

Classic Caesar Salad with Parmesan Fricos and White Anchovies

D. BURNHAM'S

ENTREES

Crispy Scottish Salmon with warm Red Quinoa Salad, Saffron Honey,
Gochujang, and Anchovy Garlic Emulsion

Lamb Loin "Sous Vide", Sauce Poiv'rade, Roasted Leek and Celeriac Pu-
ree, and Pistachio Gnocchi

"Steak and Eggs" Broiled Filet Guanciaie and Potato Hash, Fried Farm-
ers Egg and Brown Butter Hollandaise

SWEETS

Classic Crème Brulee

Blueberry Bread Pudding
With Chambord Crème Anglaise

Char Grilled Georgia Peaches with
Whipped Mascarpone and House Granola