

Sun Inn

Horsdoerves

Market Oysters on the Half Shell with Seasonal Mignonette M/P
Olive Oil Poached Shrimp with Fennel, Lemon, Arugula Pistou
Miso Mustard glazed Sea Scallops
Pan Seared Crabcakes with Creme Fraiche, Tarragon and Black Pepper Aioli
Fennel Peppercorn Cured Salmon with Grain Mustard, Brioche Toast
Salmon Tartare with Peppercress, Cucumber and Pickled Shallots
Shrimp Galette with Citrus
Curried Chicken Satay
Pancetta with Seared Polenta and Gorgonzola
Beef Nega Maki with sweet soy and ginger
Lamb Sliders with Arugula, Goat Cheese and Basil
Selection of Local Artisan Cheese

Crostini:

Tomato Goat Cheese and Basil
Mushroom Tarragon Creme Fraiche
Duck, Fig And Pickled Shallot
Short Rib, Pub Cheddar, Chives
Eggplant Caviar
BBQ Pork, Crispy Onion

Veggie Friendly:

Herb Manchego Risotto Cakes
Tostones with Avocado, Lime, Cilantro
Mushroom Tarts
Grilled Asparagus with Sweet Red Pepper and Endive
Herbed Potato Cakes with Manchego, Spicy Aioli

Chef Michael Adams will custom create a special menu for your event.

Separate pricing for Horsdoerves & Cocktail parties
Selection of Three \$10 per person
Section of Five & \$18 per person
Artisan Cheese \$9 supplement

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Lunch

Composed Salads

Pasture Raised Thyme Roasted Chicken
Slow Roasted Organic Scottish Salmon
Duck Leg Confit
Tournedos of Beef
Fennel Peppercorn Roasted Porkloin

Baby Arugula, Field Greens or Crispy Romaine
Seasonal Vegetables
"Seasons Vinaigrette"

Entrees

Flat Iron Steak with Balsamic Tarragon Reduction
Pasture Raised Chicken with Thyme Pan Juices
Miso Mustard Roasted Salmon with Citrus Emulsion
Gnocchi with Braised Kale, Manchego, Portobellos
Papparadelle with Merguez Lamb Sausage, Fennel, Lemon
Curried Tempeh with Lemongrass & Ginger
Leek & Mushroom Tart with Baby Arugula & Truffle Oil

Dessert

Molten Center Chocolate Cake
Lemon Tart
Seasonal Fruit Financier

All Menus are Created by Chef Michael Adams

Lunches Start at \$18 per person plus Tax & 20 % gratuity
Pre-order & Payment required 3 days prior to event

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Three Course Dinners

First Plates

Baby Arugula with Stonecroft goat cheese , toasted pistachios and sherry vinaigrette
Bibb and Red Oak Leaf with shaved gruyere and Citrus Mustard Vinaigrette
Organic Field Greens with Seasons Vinaigrette
Frissae Lettuce with Bacon, Blue cheese and Cider vinaigrette
Crispy Romaine with spicy parmesean crouton, caesar dressing
Selection of Seasonal soup

Entrees

Herb roasted Pasture Raised Chicken
Mustard Sweet Garlic Roasted Pork Loin
Seared Hanger Steak Au Poivre
Tournedos of Beef With Balsamic Reduction
Pan Seared Crabmeat Cakes with Serracha Aioli
Alaskan Cod and Champagne Herb Cream
Seared Sea Scallops with Leek & Truffle Vinaigrette
Slow Roasted Organic Scottish Salmon

Desserts

Lemon Tart with Fresh Berries & Vanilla Bean Creme Fraiche
Molten Center Chocolate Cake
Caramel Apple Tart
Seasonal Fruit Financier
Selections of Cookies

Dinners Start at \$38 per person plus 6% tax and 20% gratuity
Prices will be set according to seasonal availability

Michael offers custom menus starting at \$50 per person