



INDULGE

Created by Chef Doug Penfold

Saturday, June 22, Garrison House Inn

Seating: 5:30pm

Dinner : 6:00 pm

Amuse-Bouche
stuffed squash blossoms

Salad
salt cod fritters, rhubarb, ras el hanout and arugula

Soup
celeriac, fried parsley and croutons

First Course
simply roasted local fish, asparagus, charred green onion and hazelnut romesco

Second Course
pork albondigas and grilled tenderloin with summer ragout of radish, peas, carrots and basil

Dessert
white chocolate mousse, local fruit compote and orange tuile