

# LONGTABLE DINNER

## ON THE FIRST TEE

08.16.2019

### APPETIZERS

#### BUFALA MOZZARELLA SALAD

*organic Abbotsford bufala mozzarella,  
heirloom tomatoes, gala cucumbers, basil, sea salt*

#### ALBACORE TUNA TATAKI

*seared rare west coast albacore tuna,  
apple, fennel, scallions, spicy honey aioli*

### ENTREES

#### NEW YORK STEAK

*seared and sous vide whole new york beef strip loin,  
portobello mushroom, red wine reduction*

#### PACIFIC COD & DUNGENESS CRAB

*roasted fresh pacific cod filets, dungeness crab,  
garlic scape, white wine, butter*

#### ROASTED VEGETABLES

*organic late summer vegetables, squashes,  
salsa verde, baby carrots*

#### POTATOES AU GRATIN

*celeriac and russet potato gratin, smoked cheddar,  
caramelized onions, rosemary*

### DESSERT

#### SUMMER BERRY GALETTE

*sweet pastry, vanilla custard, blueberry gel*

