

# SUMMER SITDOWN

## **FRESH ARUGULA SALAD WITH PEACHES & GOAT CHEESE**

Peppery arugula with sliced peaches, shaved slices of red onion, crumbled goat cheese with toasted pistachios & a tangy peach vinaigrette

## **GRILLED HALIBUT WITH CILANTRO CHUTNEY**

Fresh local halibut cooked until light & flaky—with a yogurt-based chutney sauce of cilantro, mint, lime juice, ginger with a bit of a spicy bite

## **SAUTEED SUMMER BABY YELLOW & GREEN SQUASH**

with a touch of thyme & garlic

## **LEMON HERBED QUINOA**

Lots of fresh herbs mixed into this lemony quinoa

## **PEACH & RASPBERRY CRISP**

Farmers market peaches and the sweetest raspberries, with an oatmeal crunch, served warm with a scoop of vanilla ice cream on top



*EAT YOUR HEART OUT  
Kelly Lewis, Private Chef*