

CLINK.

\$90 Per Person

Family Style Chef's Platter

Local Cheeses and Artisan Charcuterie
with traditional garnish and crackers

STARTERS

Organic Baby Kale Caesar Salad

Hemp Seeds | Shaved Grana Padano
Baby Heirloom Tomatoes | Baguette Chips

Fresh Tomato & Mozzarella Caprese

Balsamic "Caviar" | Basil | Olive Oil | Cracked Pepper | Sea Salt

Baby Arugula & Goat Cheese

Shaved Vegetables | Aged Sherry Vinaigrette | Tomatoes

ENTRÉES

Farm Raised East Coast Salmon*

Local Sweet Corn | Leek and Mushroom Fricassee
Brown Butter Tossed Watercress

Tarragon Roasted Free Range Chicken

Golden Potato Gnocchi | Summer Squash
Grain Mustard Aioli

Fresh Pasta Bolognese

Heritage Pork | Fresh Mozzarella
San Marzano Tomatoes | Shaved Parmesan

DESSERT

Funfetti Cake

Cereal Milk Ice Cream | Passion Fruit Frosting
Iced Raspberries

Double Chocolate Mousse

Summer Cherry Sorbet | Berries | Pistachio Crumble

Plate of Assorted French Macarons

@eatdrinkclink on instagram

Before placing your order, please inform your server if a person in your party has a food allergy