



## **Seated Lunch 1**

### First Course

Miniature Maryland Crab Cakes  
Arugula, Tomato Confit, Sauce Remoulade

### Main Course

Sautéed Monk Fish  
Roasted Salsify, Haricots Verts, Chantarelles, Thyme, Caper Butter

### Dessert

Apple Tarte a Fin, Lime Sorbet



## **Seated Lunch 2**

### First Course

Sauteed Chicken Livers  
Johnnycake, Hard-Cooked Quail Egg, Pan Gravy

### Main Course

Poached Salmon  
Acini De Pepe, Okra and Sweet Corn Timbale, citrus beurre blanc

Or

Herb Roasted Chicken  
Swiss Chard, Whipped Ginger Scented Sweet Potato

### Dessert

Pecan Tart, Vanilla Bean Ice Cream