



Independence Day Celebration 2026

amuse

ISLAND OYSTERS 
fresh harvest of the day

A FLUTE OF CHAMPAGNE
Taittinger

first course

SWEET CORN BISQUE  
crisp shallot, red pepper crema

second course

HEIRLOOM TOMATO SALAD  
burrata, baby arugula, basil vinaigrette

GRILLED HEARTS OF ROMAINE 
buttermilk blue cheese, cherry tomato, applewood bacon, crispy shallots

third course

PRIME BEEF TENDERLOIN 
celery root purée, baby carrots, pearl onion, rosemary demi-glace

HERB-SEARED HALIBUT 
white bean & braised tomato ragout, lemon oil, watercress

CRISPY SKIN CHICKEN 
creamy toasted grits, wilted greens, foraged mushroom jus

four course

WARM APPLE CRISP TART
vanilla bean ice cream

BLUEBERRY CRUMBLE CAKE
chantilly cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

VEGETARIAN 

VEGAN 

GLUTEN FREE 

DAIRY FREE 