



**Vermilion Summer Restaurant Week 2010
Brunch**

First course

Baby arugula
assorted melon, imported feta & sliced tomato

or

Sheep's milk yogurt
seasonal & dried fruits, granola & honey

or

Summer gazpacho

Flying T farm peaches, ricotta salata, basil & kalamata tapenade

Second course

Summer squash sandwich
roasted pepper, grilled tomato, goat cheese & pesto

or

Chef's burger
pimento cheese, sliced tomato, bibb lettuce & smoked bacon

or

Eggs benedict
house smoked arctic char, grilled red onion & crispy capers

Third course

Gianduja panna cotta
raspberry sorbet & hazelnut crunch

or

Vanilla-buttermilk sorbet
blueberries, graham cracker & lime curd

\$20.10/per person

Vermilion Summer Restaurant Week 2010
Lunch

First course

Summer gazpacho
Flying T farm peaches, ricotta salata, basil & kalamata tapenade
or
Cornmeal hushpuppies
bread & butter pickles & 3 dipping sauces
or
Baby arugula
assorted melon, imported feta & sliced tomato

Second course

Garganelli pasta
roasted cherry tomatoes, castelvetrano olives, basil & pecorino
or
Chef's burger
pimento cheese, sliced tomato, bibb lettuce & smoked bacon
or
Catfish po-boy
cornmeal crusted local catfish, spicy remoulade & creole potato salad

Third course

Gianduja panna cotta
raspberry sorbet & hazelnut crunch
or
Vanilla-buttermilk sorbet
blueberries, graham cracker & lime curd

\$20.10/per person

Vermilion Summer Restaurant Week 2010
Dinner

First course

Summer gazpacho
Flying T farm peaches, ricotta salata, basil & kalamata tapenade
or
Atlantic squid 2 ways
local shelling beans, shaved celery, focaccia & saffron vinaigrette
or
Stuffed roma tomatoes
spiced luganega sausage, farro, vin cotto & brad's goat cheese

Second course

Goat cheese raviolo
roasted baby beets & their greens, poppy seed & walnut froth
or
Pineland farms bistro filet
caramelized potato confit, summer shallots 2 ways & salsa verde
or
Pan roasted arctic char
parker house "panzanella," pickled red onion & basil 3 ways

Third course

Gianduja panna cotta
raspberry sorbet & hazelnut crunch
or
Vanilla-buttermilk sorbet
blueberries, graham cracker & lime curd

\$35.10/per person