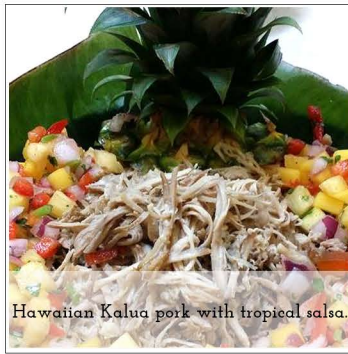




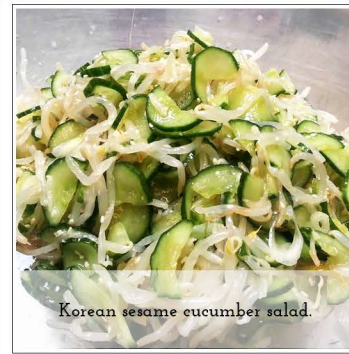
Fresh Fruit Tarts.



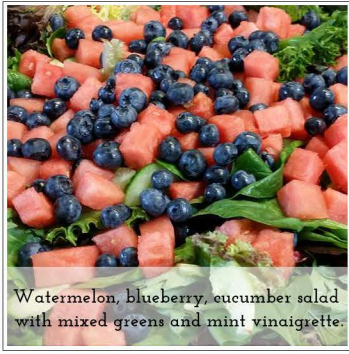
Hawaiian Kalua pork with tropical salsa.



Fresh corn salad with basil chiffonade, heirloom cherry tomatoes and summer greens in a cider vinaigrette.



Korean sesame cucumber salad.



Watermelon, blueberry, cucumber salad with mixed greens and mint vinaigrette.

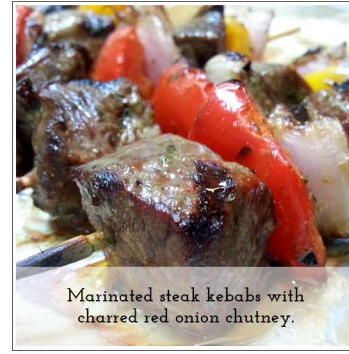


Sample Summer Cuisine

Summer's Harvest

*The ingredients most characteristic of the seasons are in bold.

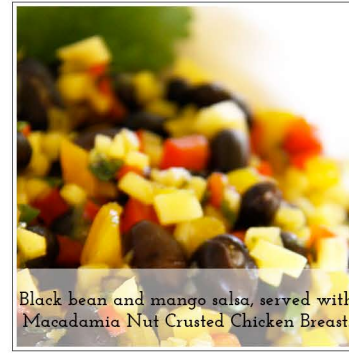
- | | | |
|---------------------|-----------------|-------------------------|
| apricots | figs | plums |
| arugula | garlic | porcini |
| basil | goat | potatoes, new |
| beans, green | gooseberries | raspberries |
| berries | grapes | ratatouille |
| blackberries | guavas | red currants |
| blueberries | halibut | salmon |
| cantaloupe | honeydew melons | sardines |
| celery | ice cream | scallions |
| chanterelles | litchi nuts | shallots |
| cherries | lobster | shellfish |
| chickpeas | mangoes | sherbets |
| clams | melons | squashes, summer |
| corn | muskmelons | tomatoes |
| crabs, soft-shell | nectarines | tropical fruits |
| cucumbers | okra | tuna |
| currants | peaches | watermelon |
| eggplant | peppers | zucchini |



Marinated steak kebabs with charred red onion chutney.



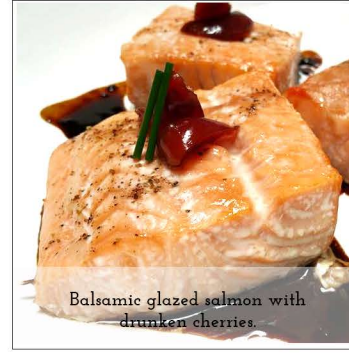
Sautéed zucchini, bell peppers and caramelized onions.



Black bean and mango salsa, served with Macadamia Nut Crusted Chicken Breast.



Grilled summer squashes and charred cherry tomatoes.



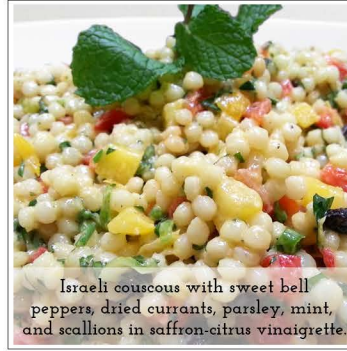
Balsamic glazed salmon with drunken cherries.



Summer squash quinoa patties.



Flank steak sandwich on two-bite buns with red pepper relish.



Israeli couscous with sweet bell peppers, dried currants, parsley, mint, and scallions in saffron-citrus vinaigrette.



Cardamom-lime whipped mascarpone.