

twenty-eight
ATLANTIC

**Fourth of July
Tasting Menu**

Canapés

Ruinart Blanc de Blancs Champagne Toast

First Course

Muddled Pea and Smoked Bacon Chowder, Smoked Razor Clams, Shaved Fresh Truffles

Bluefin Tuna Tartare, Pickled Green Apple, Avocado, Urfa Biber Aioli

Summer Tomato Gazpacho with Ancho Biscuit, Petit Salad and Torn Basil

Second Course

Petite Lobster, Buttered Escarole, Poached Sweet Garlic, American Caviar

Torn Pasta, Sweet Corn Cream, Herb Ricotta, Chili

Entrée

Striped Bass, Eggplant, Squash, Bagna Cauda, Smoked Tomato

Strube Ranch Wagyu Tenderloin, Cauliflower, Textures of Leek,
Endive, Lardons, Blue Cheese

Green Circle Farms Heritage Chicken, Buckwheat & Apple Ballentine,
Foraged Mushroom, Asparagus

Beet Roulade, Pesto Stuffed Gnocchi, Harvard Beets, Whey Soil, Borscht

Dessert

Festive Dessert Duo

Chef Ashley's Petit Fours