



Supper On the Bay

Summer Cookout

August 8th, 2024

panisse, tomato relish
fried mushroom slider
grilled oyster, bacon cream

grilled bread with whipped hot honey butter

salads

summer salad – herbed ricotta, tomatoes, cumber, onion, basil, jalapeno
watermelon panzanella – focaccia, butter pickles, roasted tomatoes
pulled chicken salad – chickpea, raisin, ginger, turmeric

entrées

smoked beef brisket, salsa verde
roasted cauliflower- parmesan, harissa, lime
grilled head-on prawns, garlic aioli

desserts

Volcan Tequila - "Pleasant Bay Paloma"
Ronchi Di Manzano Friulano, Italy
Dolcetto di Diano Vigna Costa Fiore, Italy

Enchanting tablescape courtesy of

SIMON PEARCE

Executive Chef James Hackney • Chef de Cuisine Frans Braamse



Supper On the Bay

Peru with a View

August 15th, 2024

yuka with green tartare
anticucho de pollo
scallop ceviche w/ peruvian salsa

peruvian sweet potato bread, honey, salted butter

salads

garden- heirloom tomatoes, cucumber, corn, pickled onion,
aji amarillo vinagrette
fried plantains- goats cheese, furikake

entrée

patatas brava – salsa roga, citrus aioli
northern Peru braised short ribs, cilantro sauce, lima beans
lobster meniere- Peruvian rice, heart of palm aioli

desserts

"Pisquito" - an Andean Mojito

*Twoomey by Silver Oak Sauvignon Blanc, Sonoma-Napa
Hahn SLH Pinot Noir, Santa Lucia Highlands*

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Supper On the Bay

A Mexican Fiesta

August 22nd, 2024

spicy chicken taco
shrimp and pineapple tostada
corn and eggplant taquito

mexican bolillos with salted butter and hot honey

salads

tortilla salad with salsa and fresh pico de gallo
tamale, poblano relish, smashed avocado

entrée

elote – mexican street corn
mexican rice pozole – traditional stew with hominy, lamb and cabbage
salmon herneado – chipotle backed salmon
yuka fries, plantanos fritos

desserts

Codigo Tequila – Hot Mangorita

Troupis Moschofilero Fteri, Peleponnese, Greece

Domaine Benoit Badoz Trousseau, Côtes du Jura, France

Enchanting tablescape courtesy of

SIMON PEARCE



Supper On the Bay

Our Summer Bounty

August 29th, 2024

peach and prosciutto
duck crustini, radicchio slaw
crab, mint, blueberry

artisanal french bread selection with cultured french butter

summer smorgus board -
fresh fruits, pickles, preserve, olives, cheeses, roasted veggies
grilled eggplant, whipped feta, tomato

entrée
grilled hanger steak - summer peas, wax beans, mint
lemon sole piccata- cape cod corn gratin
roasted duck fat potatoes

dessert

Santa Teresa 1796 Rum "The Summer Finale"
Bodegas Terras Gauda Albariño San Campio, Spain
Bodega Numanthia Termes Castilla y Leon, Spain

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