



tupelo Savor the Summit  
June 22<sup>nd</sup>, 2019 ||| 5:30pm

*\$250 plus Applicable Taxes and Service Charge*  
*Wine Pairings Included*  
*Live Music After Dinner*  
*21+ Only*

Starter

Tupelo Farm Radishes & Baby Turnips, Buttermilk Dressing  
Buttermilk Biscuits & Honey Butter

1st.

Trio of:

Cobia Crudo, Pickled Rhubarb, Kohlrabi, Spring Onion  
Utah Elk Carpaccio, Arugula Pesto, Sunflower Seeds, Olive Oil Bread  
Farm Vegetable Crudo, Snap Peas, Morels, Mint, Parmesan

2nd.

Chilled Asparagus & English Pea Soup, Flowers, Nuts, Pickled Ramps, Maine Lobster

3<sup>rd</sup>.

Poached Maine Halibut  
Braised White Asparagus, Sous Vide Leeks, Herb Fumet

4<sup>th</sup>.

Braised Beef Cheek & Roasted Wagyu Sirloin  
Fresh Heirloom Red Corn Grits, Tarragon Emulsion

5<sup>th</sup>.

Summer Beet & Chocolate Macarons  
Carrot Cheesecake Bites  
Mini Pavlova with Sorbet

