



SUMMER SOIRÉES

MENU

HEIRLOOM TOMATO + CUCUMBER GAZPACHO

English Pea + Feta Crostini

TOMATO + MOZZARELLA SALAD

basil pesto, rosemary-garlic croutons, baby lettuce,
olive oil, balsamic

GRILLED CORN SALAD

pickled red onion, feta, cilantro, cherry tomatoes

MINT BULGAR TABBOULEH

fresh tomatoes, marinated cucumber, baby arugula,
sunflower seed, ricotta salata cheese

ROASTED BABY CARROT AND BEET SALAD

hazelnuts, golden raisins, orange-tarragon vinaigrette

WHITE BEAN, ANDOUILLE, AND SHRIMP SALAD

MISTY KNOLL'S CHICKEN SALAD

chicken breast, little gem, radish, fine herbs, parmesan, crostini, buttermilk dressing

NEW ENGLAND SHRIMP SALAD SANDWICHES

celery root remoulade, bartlett apple

SAVOY CABBAGE, APPLE + FENNEL COLESLAW

PINEAPPLE + CITRUS CHICKEN KABABS

HANGER STEAK KABAB WITH SOY + GINGER

JALAPENO + SCALLION CORN BREAD

FRESH CUT WATERMELON

STRAWBERRY TRIFLE

SWEET CREAM SEASONAL FRUIT CRISP, BROWN SUGAR-OAT CRUMB

GATEWAYS
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