



# DARLINGTON HOUSE

## mid summer

### first course ten dollars each

panzanella heirloom tomato, grilled zucchini, cucumber

sweet corn soup avocado, poached egg, basil oil

compressed melon pistachio vinaigrette, arugula, ricotta salata, olive

### second course fifteen dollars each

veal sweetbreads baby beets, celery, celeriac puree, walnut

day boat scallop fava bean puree, baby carrot, pancetta

tuna carpaccio soy vinaigrette, snap pea, mizuna, ginger tuile

### pasta and risotto eighteen dollars each, pastas made by hand

risotto tomato, summer vegetables, robbiola cheese

gnocchi spinach, sungold tomato, honshiimeji mushroom

cavatelli saffron fennel sausage ragu, peas, cherry tomato

strigoli pesto, haricot verts, potato, hazelnut

### entree twenty eight dollars each

pacific halibut fennel, basil almond croquet, snap pea

wild striped bass potato peperonata, mizuna

duroc pork chop pea shoot spatzle, peach

domestic lamb loin summer beans, sweet corn, zucchini coulis, olive-mint oil

angus ribeye shallot, hazelnut salad, fingerling potato

### dessert nine dollars each

lime panna cotta blueberry sauce, candied citrus zest, coconut tuile

darlington donut spiced chocolate glaze, strawberry gelato, vanilla bean cream

black cherry upsidedown cake butter caramel, vanilla gelato

market fruit crisp dolci gelati

cheese plate spiced nuts, dried apricots, peach *add \$3*

*We at Darlington House are proud to provide you with a large selection of local, sustainable and organic products. Our meats are raised naturally on grass or vegetarian feed, our seafoods are caught in a sustainable manner and a variety of our produce comes from local or organic farms.*

*Chef Alexander Schulte and Pastry Chef Monika Padua*

consuming raw or undercooked food increases the risk of food borne illness 21.06

please inform your server of any food allergies or dietary restrictions, chef will be happy to accommodate