



CHAUTAUQUA INSTITUTION  
**FOOD FESTIVAL**

**Thursday, August 22**

Athenaeum Hotel Parlor

Chef Edward Work, Heirloom Restaurant at the Athenaeum Hotel

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**CANAPÉS**

**FIRST COURSE**

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**Heirloom Tomato Plate**

Heirloom tomatoes, fried green tomatoes, house-made buttermilk cheese, herbs, shallots, basil oil & rye croutons

**SECOND COURSE**

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**Halibut**

Pan-seared halibut served with corn purée, bacon lardons, shaved black truffle, arugula & shaved shallots

**THIRD COURSE**

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**Watermelon Salad**

Compressed watermelon salad served with toasted coconut, crushed cashews, pickled watermelon rinds, smoked chili powder & dressed with a chili-lime vinaigrette

**FOURTH COURSE**

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**Braised Pork Cheeks**

Braised pork cheeks, buttermilk grits, sautéed mustard greens, sweet pickled cipollini onions, house-made pork rind & sauced with braising liquid

**FIFTH COURSE**

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**Deconstructed Peach Cobbler**

Champagne compressed peaches, almond shortbread crumble, peach fluid gel, mint & vanilla bean whip cream