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SUMMER'S SWEET BOUNTY
Luscious heirloom tomatoes & melons

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FROM OUR TABLE

Ripe for the picking, the crown jewels of the garden bring a touch of Tuscany to an outdoor lunch featuring crostini topped with ricotta cheese and homemade tomato jam, right. The irrepressible zest of heirloom tomatoes and caramelized yellow onions is sweetly tempered with a generous splash of clover honey.

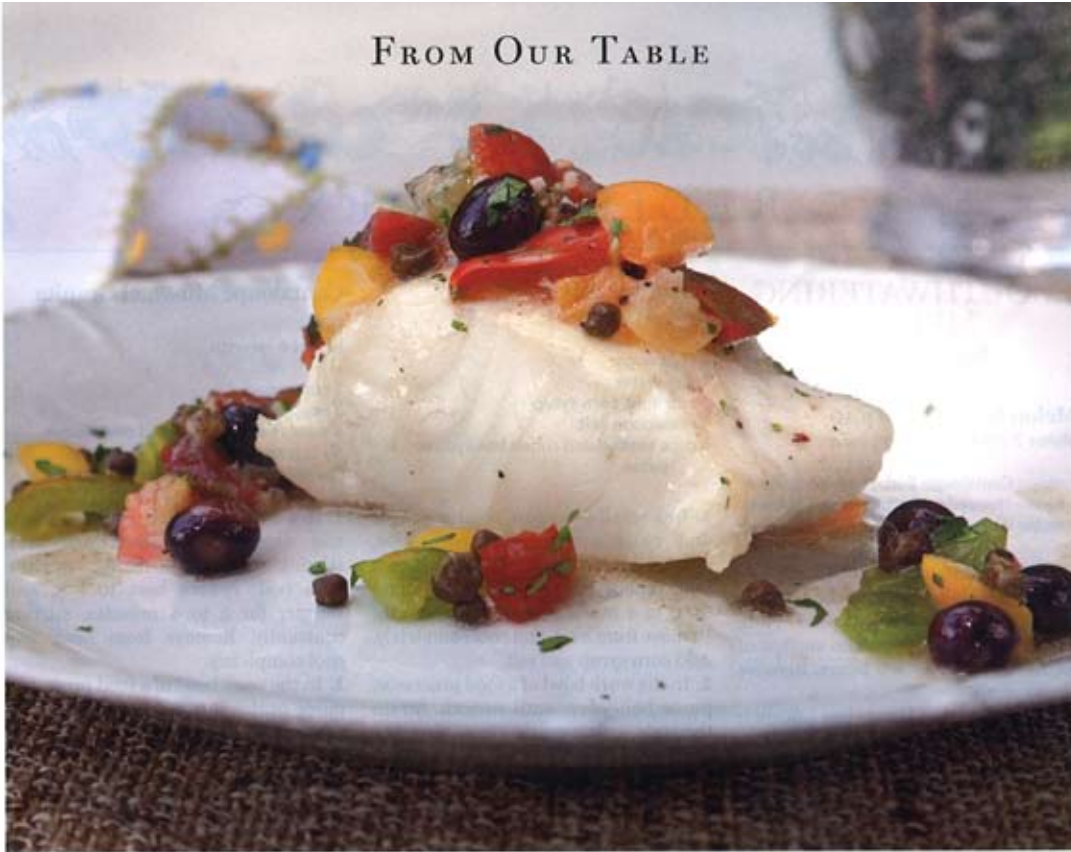
Ripened to perfection by the sun, fresh tomatoes dictate that we seize the moment to revel in their heavenly flavor. Savor the cream of your crop with a tomato sandwich dressed with saffron aioli and watercress, below left. The scent of plump, juicy heirlooms will fill your senses.



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FROM OUR TABLE



"Live in each season as it passes: breathe the air, drink the drink, taste the fruit."

—HENRY DAVID THOREAU

Deliciously tender, pan-poached sea bass is coupled with the sweet delight of an heirloom tomato relish made with kalamata olives and capers, above. When fried in oil, capers unfurl and puff into tiny blossoms that bring an intense tang and a crispy crunch to this delectable dish.

Use your surplus to create a savory tomato tarragon soup that can be served chilled or hot, right. Seasoned with garlic croutons, this creamy dish satisfies the soul and provides an appetizing complement to any meal.

See Recipe Index, page 88, for recipe information.

