



Executive Chef Aaron Bashy

Grilled Summer Bean Salad

W/Sliced White Peaches and Fresh Lime

4 Ounce Yellow Romano Beans
4 ounce Green Romano Bean
4 ounce Yellow Wax Bean
4 ounce Green Beans
2 ounce shaved Red Onion
2 Tablespoon Toasted Pine Nuts
1 Tablespoon Amagansett Sea Salt
Snipped Basil, Mint, and Parsley
2 limes cut in half
Approx., 4 ounces olive oil

Blanch The Beans in Boiling Seasoned hot water,
And Shock in Ice Bath when they are al dente or a bit more.

Season with salt and pepper. Place on grill, and grill on both sides. Place in a bowl, add the onions, peaches, and snip the herbs into bowl.

Squeeze the limes into the salad and add the olive oil and sea salt, and plate on pre chilled plates.