



Weekend of March 29th

First Course:

Spring Onion and Yukon Potato Soup, Brioche Crouton, Crème Fraîche, Chive Oil

or

Organic Hydroponic Mixed Greens, Apples, Strawberries, French Radish, Goat's Cheese, Pecans,
Strawberry Vinaigrette

or

Torched St. Andre Brie, Grilled Crostini, Raisin Mostarda, Toasted Almonds, Red Wine Gastrique

Second Course:

Pan Seared Diver Scallop, Orange Persillade, Pickled Onion, Pine Nuts, Watercress, Crème Fraîche

or

House Made Beet and Goats Cheese Ravioli, Roasted Mushrooms, Swiss Chard, Garlic Cream

or

Grilled Marinated Carolina Shrimp, Spring Onion Aioli, Charred Fennel, Green Apple,
Pine Nuts, Pickled Beets

Main Course:

Grilled Angus Beef Tenderloin, Fingerling Potatoes, Carrot Purée, Roasted Turnips, Grilled Asparagus,
Oyster Mushrooms, Demi-Glace

We suggest Trefethen Double T Cabernet Blend 2014 \$15/\$52

or

Pan Seared Monkfish, Lemon Risotto, Braised Chinese Cabbage, Crisp Vermicelli, Spring Onion Aioli

We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

or

Roasted Duck Confit, Battered Brioche, Spring Onion Puree, Grilled Asparagus, Red Wine Gastrique

We suggest Picket Fence Pinot Noir, Russian River, CA 2014 \$11/\$40

or

Grilled Marinated Veal Tenderloin, Apple Polenta, Turnips, Asparagus, Demi-Glace

We suggest Gouguenheim Malbec, Argentina 2014 \$9/\$32

Dessert:

Orange Sorbet, Hot Butter Cake, Candied Pecan, Whipped Cream, Orange Syrup

or

Coup Orchard, Vanilla Ice Cream, Baked Merengue, Fresh Strawberries, Strawberry Compote,
Crumbled Cookie

or

White Chocolate & Vanilla Crème Brulée, Pecan-Almond Biscotti, Whipped Cream