



Weekend of March 8th

First Course:

Red Beet, Carrot, and Ginger Soup, Toasted Almonds, Crème Fraîche, Chives

or

Organic Hydroponic Mixed Greens, Apples, Pickled Beets, French Radish, Goat's Cheese, Pecans,
Citrus Vinaigrette

or

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

Second Course:

Hot Yukon Potato Baccala', Orange Persillade, Grilled Bread

or

House Made Fettuccini, Local Broccoli Rabe, Oyster Mushrooms, Swiss Chard, Spicy Garlic Sauce

or

Pan Seared Diver Scallop, Fennel Purée, Grilled Sweet Peppers, Apple Relish, Pine Nuts

Main Course:

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

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

or

Pan Seared Wild Striped Bass, White Bean Purée, Roasted Turnips,
Watercress, Tapenade, Preserved Lemon

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

or

Roasted Duck Confit, Battered Brioche, Spring Onion Purée, Grilled Rapini, Red Wine Gastrique

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

or

Grilled Marinated Veal Tenderloin, Apple Polenta, Turnips, Broccoli Rabe, Demi-Glace

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

Dessert:

Glazed Citrus Butter Cake, Toasted Almonds, Whipped Cream

or

Coup Orchard, Vanilla Ice Cream, Baked Merengue, Fresh Pineapple, Toasted Coconut

or

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