



Weekend of April 19th

First Course:

Ramp and Yukon Potato Soup, Brioche Crouton, Crème Fraîche, Chive Oil

or

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

or

Torched St. Andre Brie, Grilled Crostini, Raisin Mostarda, Pickled Ramps, Strawberry Gastrique

Second Course:

House Made Spaghetti, Local Egg Carbonara, Oyster Mushrooms, Peas, Ramps

or

Pan Seared Pork Belly, Spring Onion Cream Cheese, Vermicilli, Orange Ponzu, Quail Egg

or

Grilled Marinated Carolina Shrimp, Turnip Ceviche, Pickled Onion, Olive Purée, Almonds

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, Crustacean Nage

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

or

Roasted Duck Confit, Seared Scallion Polenta Cake, Roasted Turnips, Asparagus, Strawberry Gastrique

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

or

Pan Seared Diver Scallops, Ramp Panisse, Beet Aioli, Pickled Ramp and Strawberry Salad, Asparagus

We suggest Steinig Gruner Veltliner, Austria 2015 \$11/\$40

Dessert:

Strawberry Panna Cotta, Pistachios, Fresh Strawberries, Whipped Cream

or

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

or

White Chocolate and Vanilla Crème Brûlée, Pecan Almond Biscotti, Fresh Strawberries,
Whipped Cream