



Weekend of April 26th

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

Prodigal Farms Sweet Lolly Cheese, Grilled Crostini, Raisin Mostarda, Pickled Ramps,
Strawberry Gastrique

Second Course:

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

or

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

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 North Carolina Tilefish, Lemon Tapioca, Braised Chinese Cabbage, Maitake Mushrooms,
Crustacean Nage

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

or

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

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

or

Grilled Marinated Veal Tenderloin, Goat's Cheese Risotto, Asparagus, Maitake Mushrooms,
Demi-Glace

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