



Weekend of May 3rd

First Course:

Chilled Beet and Greet Yogurt Soup, Chopped Bacon, Strawberry Crème Fraîche, Sunflower Seeds

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 Strawberry, Micro Watercress, 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 Verlasso Salmon, Lemon and Ramp Tapioca, Braised Chinese Cabbage,
Maitake Mushrooms, Crustacean Nage

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

or

Roasted Duck Confit, "Cassoulet" of Spring Vegetables, Strawberry Gastrique, *Quail Egg

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

or

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

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

Dessert:

Strawberry Panna Cotta, Pistachios, Fresh Strawberries, Whipped Cream

or

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

or

Belgian Chocolate Crème Brûlée, Pecan Almond Biscotti, Fresh Strawberries,
Whipped Cream