



Weekend of April 12th

*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, Red Wine Gastrique

*Second Course:*

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

*or*

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

*or*

Grilled Marinated Carolina Shrimp, Turnip Ceviche, Ramp Chiffonade, Almond Powder

*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, Red Wine Gastrique

*or*

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

*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, Bananas, Strawberry Compote, Crumbled Cookie

*or*

Belgium Chocolate Cremeux, Fresh Strawberries, Toasted Almonds, Whipped Cream