



Weekend of April 5th

First Course:

Spring Onion and Yukon Potato Soup, Brioche Crouton, Crème Fraîche, Chive Oil

or

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

or

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

Second Course:

Pan Seared Diver Scallop, Grilled Pepper Coulis, Pickled Onion, Pine Nuts, Watercress, Crème Fraîche

or

Pan Seared Pork Belly, Marinated Beet Salad, Quail Egg, Aged Balsamic, Beet Aioli

or

Grilled Marinated Carolina Shrimp, Lemon Risotto, Crustacean Nage Crisp Vermicilli, Radish

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, Spring Onion Aioli

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

or

Roasted Duck Confit, Battered Brioche, Spring Onion Puree, Grilled Asparagus, Red Wine Gastrique

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

or

Grilled Marinated Veal Tenderloin, Apple Polenta, Turnips, Asparagus, Demi-Glace

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

Dessert:

Strawberry Panna Cotta, Pistachio, Fresh Strawberries, Whipped Cream

or

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

or

Lemon and Blueberry Crème Brulée, Pecan-Almond Biscotti, Whipped Cream