



Weekend of May 10th

*First Course:*

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

*or*

Organic Hydroponic Mixed Greens, Strawberry Vinaigrette, Toasted Pecans, Radishes,  
Pickled Beets, Strawberries

*or*

Prodigal Farms Field of Creams Goats Cheese, Grilled Crostini, Strawberry Membrillo, Pickled Ramps,  
Strawberry Gastrique

*Second Course:*

House Made Fettuccini, Smoked Sunburst Farms Trout, Peas, Arugula, Mint Pesto

*or*

Pan Seared Diver Scallop, Ramp Panisee, Pickled Strawberry, Watercress, Beet Aioli

*or*

Grilled House Made Flat-Bread, Oyster and Maitake Mushrooms, Spring Herb Ricotta, Parmesan

*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*

Pan Roasted Domestic Lamb Chops, Roasted Garlic Puree, Peas, Asparagus, Pickled Ramp

*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