



Weekend of May 17th

First Course:

Strawberry and Brioche Gazpacho, Crème Fraîche, Chive Oil, Toasted Almonds

or

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

or

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

Second Course:

Smoked Salmon Rilette, Green Garlic Gele, Brioche Chip, Crème Fraîche, Salmon Cracklin

or

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

or

Pan Seared Pork Belly, House Made Spaghetti, Free Range Carbonara, Peas, Ramps

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 Purée, Peas, Asparagus, Pickled Ramp

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

or

Roasted Duck Confit, Cassoulet of Spring Vegetables, Watercress, Strawberry Gastrique

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

Dessert:

Coconut Panna Cotta, Pineapple Gele, Toasted Coconut, Whipped Cream

or

Viennese Sacher Torte, Whipped Cream, Strawberries

or

Belgian Chocolate Cremeux, Crumbled Cookie, Strawberries, Whipped Cream