



Weekend of May 31st

*First Course:*

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

*or*

Marinated Lacinato Kale Salad, Lemon and Garlic Vinaigrette, Strawberries, Toasted Breadcrumbs, Sunflower Seeds, Parmesan

*or*

Prodigal Farms Field of Creams Goat's Cheese, Grilled Crostini, Strawberry Membrillo, Pickled Ramps, Strawberry Gastrique

*Second Course:*

Gochugara Marinated Grilled Shrimp, Green Garlic Chimichurri, Hakurei Turnip Ceviche, Kalamata Purée, Pickled Red Onion, Watercress

*or*

Pan Seared Diver Scallop, Green Garlic Panisse, Lemon Ricotta, Pickled Strawberry, Micro Citrus Greens, Beet Aioli

*or*

Pan Seared Pork Belly, House Made Fettuccini, Mint Pesto, Peas, Rainbow Chard

*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, Demi-Glace

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

*or*

Roasted Duck Confit, Goats Cheese and Spring Pea Risotto, Asparagus, Pickled Swiss Chard, Strawberry Gastrique

*We suggest Gougenheim Malbec, Argentina 2014 \$9/\$32*

*Dessert:*

Vanilla Bean Panna Cotta, Pineapple Gelée, Fresh Pineapple, Toasted Coconut, Whipped Cream

*or*

Lemon and Blueberry Crème Brûlée, Pecan Almond Biscotti, Whipped Cream

*or*

Belgian Chocolate Crèmeux, Crumbled Cookie, SC Strawberries, Whipped Cream