



Weekend of June 7th

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, Napa CA 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 Harlow Ridge Pinot Noir, Lodi, CA \$11/\$40

or

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

We suggest Château Galès Graves, France 2012 \$13/\$42

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